

EXPERIENCE JAPAN IN NEW YORK CITY

3

Mar 2009  
vol. 023

FREE

# CHOPSTICKS NY

## Diving Into Japanese Curry

New Comfort Food From Japan

SPECIAL INTERVIEW

**Yuka Sato** (Professional Ice Skater)

**Paul Schrader** (Writer / Filmmaker)

[www.chopsticksny.com](http://www.chopsticksny.com)

**S&B**®

# GOLDEN CURRY®

**Japan's Longtime Seller**

**Enjoy variety of recipes  
with our premium  
Japanese curry sauce mix.**

## **Eggplant & Ground Meat Curry**

### **Ingredients (serves five people)**

- One pack (100g/3.5oz.) S&B Golden Curry
- 4oz. ground Beef, Pork or Chicken
- 1 Onion (chopped)
- 2 Eggplants (cut into 1 inch cube)
- 1 Tomato (cut into 3/4 inch dice)
- 2oz. Green Peas (frozen or fresh)
- 2 1/2 cups of Water
- 2 Tbsp Vegetable Oil

### **Cooking Directions**

1. Cook ground meat, onion and eggplant with oil in a skillet.
2. Add water and bring to a boil. Cook until vegetables are tender.
3. Remove from heat and add sauce mix. Stir until completely melted. Add tomatoes and green peas, cook until ready.



S & B International Corporation

[March 2009, Vol. 023]

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The theme of the cover of this month's issue is "Japanese style" and "Japanese". To find out more about them, check out page 6 for every magazine for the month.

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# "WHEN YOU LOVE SOMETHING, WHEN YOU BELIEVE IN YOURSELF, THAT'S WHEN YOU DO SOMETHING AMAZING."

— YUKA SATO



**YUKA SATO** Born in Tokyo on September 19, 1973, Yuka Sato, 1994 World Skating Champion, has been making her way into audiences' hearts ever since emerging onto the skating scene and, for some seasons, she has been delighting and dazzling audiences in her popular show *Stars on Ice*. She was first coached by her parents, Olympians Nobuo and Kumiho Sato. She now lives with her husband, U.S. Four Champion, Jason Cragg, near Detroit, Michigan where she coaches young, promising skaters of today. In January one of her students, Abbie Gliboff, won the 2009 U.S. Figure Skating Championship.

*Amidst the heavy demands on her schedule, Olympian and World Champion Skater, Yuka Sato found time in between training, coaching and working as a commentator to speak with *ChopsticksNY*™ about the current emerging skaters, demands of working in an international arena and gave a glimpse of what viewers can expect in the 2009 season of *Stars on Ice*.*

**How does it feel being the only Japanese member of such an international community as *Stars on Ice*?**

I guess I never really thought about it that way as I'm the only one Japanese person. When I'm doing interviews like this today this is when it really hits me! I am very proud to be Japanese. I've relocated from Japan and sometimes I did have that homesick ness but now this is home for me. This is such a great place to live—the United States—and I've learned so much and I'm doing really well and I want to inspire others to see if they can do the same.

**Your performance is perceived as a very elegant performance. Is it something related to cultural background or personality?**

I think it's more of a personality. Number 1, I love to skate. You just really want to be friendly to the ice and you have to become one with it. I love music and to express what the music says on the ice.

**Is there anything that helped you to be in this international environment?**

Well, it was certainly difficult for me, the language barrier was huge. I was fortunate enough that, as a little child, I had a babysitter who taught me English. I'd forgotten about it but when I started training in Canada—since I was 18 years old—I think things started to come back slowly. Now I'm able to communicate freely with the people that I work with and my husband, which is important. I thank for the Japanese skaters who wish to work internationally this is really one thing that's required to learn a second

language. But it happens. It comes. You just have to take time and keep trying.

#### Speaking of Stars on Ice, what can viewers look forward to in your 2009 season?

This year the title is "On the Edge — The Heart of the Champion." And it's just what it says is this title. On the edge meaning you take yourself to the limit and... at the same time, the edge of the circles, the edge things we do in figure skating. We want to have good quality as skaters — rather than just entertain the audience—but, at the same time, we are polished.

They [director Jeff Bilings, and choreographers, Gedy Stant and Chucky Epone] have used what we do well — our artistic and artistic side as well — and combined those two worlds together. It has that a subtle point: what is most beautiful about skating. The speed and beauty together is what makes it more special.

#### Were any of your fellow Stars on Ice cast members your role models?

As a child, this was my goal and big dream to be part of Stars on Ice. It was only when, 13 maybe a child, really I have family friends in Sacramento [California] and they always sent my parents the videotapes of the American skating shows and competitions and from there on I was stone-cold really inspired by Stars on Ice which was started by Scott Hamilton. The first year that I found, Scott Hamilton and Kristi Yamaguchi were still in the cast. Scott was obviously my biggest inspiration. He's such an entertainer on the ice. Kristi Yamaguchi is the hardest working person on this planet. As a person, you look up to her so much. My first few seasons as a professional have just been an unbelievable experience.

#### You are coaching young skaters as well. Could you comment on the amateur skaters coming out of Japan these days?

They're amazing! [Laughs] I've never seen this many good Japanese skaters within the whole team. Everywhere they go, they're always modeling. Anybody could win anything. That's just quite strong.

#### Who are some of the skaters that the world should watch?

Definitely Miki Ando, Miki Ando and Takanori Nishino. For the guys, Takahiko [Takahashi], Nobunari Oda,

Takahiko [Kosaki]. You know, when the youngsters gain momentum, something amazing happens so I'm really looking forward to that!

#### What advice do you have for young, aspiring figure skaters today?

I believe that when you love something, when you believe in yourself, that's when you do something amazing. I want the kids to remember that you always have to believe in yourself and never give up.

#### You are so tiny! I'd like to know your secret to having that energy and power?

Sleep well, eat well and laugh a lot and be happy. At times, with our schedule, it's very difficult to stay healthy. We're so close together when one person gets sick, boy, we just pass that around so quickly and we have to be very careful.

#### What is something that you would want your fans to know about you?

On the ice, I just love to skate. I am so fortunate that something that I love to do is my job. Being able to skate under spotlights every single night all winter long is just wonderful. As a person, I'm just a normal person who likes to sleep, likes to visit New York City. I do bruno, I cook — a little bit, not very good. You know, normal life.

#### Which place in Japan would you recommend to Chippicks NY™ readers?

Well, I'm from Tokyo and Tokyo is a fun place. Very historical places like Kyoto. There are amazing. It's such a neat country so I think they should enjoy that. On top of that, the food is great. One place I've never been to is Okinawa and I'd love to visit. I hear that for someone who loves diving, Okinawa is one of these places to go.

—Interview by Lisa Brown

## STARS ON ICE 2009

### On the Edge: The Heart of the Champion

Produced by the legendary ice skater, Scott Hamilton, Stars on Ice features Olympic World and National Champions and has a worldwide audience. Yuka Kato, former Olympic and World Champion, joins the 2009 cast in her seventh season on the show. Other featured skaters include Sasha Cohen, Ayse Nulk and Todd Eldredge. Stars on Ice 2009 — On the Edge: The Heart of the Champion is scheduled to return from its world tour this month.

For more information on the show and the skaters visit [www.starsonice.com](http://www.starsonice.com)

Chippicks NY readers will receive a special discount on the show marked with an asterisk (\*) on the calendar below. To obtain discounted tickets, go to [www.starsonice.com](http://www.starsonice.com), and enter the promotional code **tsukabetsu** in the Promotions and Special Offers section which appears after you're selected a city to attend the show.

info: [tsukabetsu@livingworld.com](mailto:tsukabetsu@livingworld.com)



#### TOUR SCHEDULE IN THE NORTH EAST

March 8: MORGAN CENTER, Washington, DC\*  
March 10: MADISON CENTER, Philadelphia, PA  
March 14: BANK OF AMERICA CENTER, Providence, RI  
March 15: XL CENTER, Hartford, CT  
March 21: MILLON ARENA, Pittsburgh, PA  
March 26: WACHOVIA ARENA AT CASEY PLAZA, Washington State, PA

March 27: MASSACHUSETTS MEMORIAL COLLEGE-UM Lowell, NH\*  
March 28: GIG CENTER, Fort Rutherford, NJ\*  
March 29: TIMES UNION CENTER, Albany, NY  
April 3: GRAND CENTER, Hartford, PA  
April 4: ARENA AT HARDEN HALL, Indianapolis, CT  
April 5: TOWN OF GARDEN, Boston, MA\*

**Drink**

## New Flavored Plum and Yuzu Sakes Reach American Shores

Ume-shu (plum wine) is a type of alcohol that has become popular in Japan from a long time ago. To begin with, ume-shu is made by soaking plums in shochu to bring out the ume flavor. Over the last couple of years, there has been an "ume-shu boom" in Japan, and numerous related products have appeared one after another. One of the most successful of all these innovations is **Asagoshi Ume Shu**, and it is making its long-awaited debut in New York this spring.

Asagoshi Ume Shu is made by the micro brewery Ume no Yado in Nara Prefecture with over 100 years of history. This type of ume-shu is a new type, made by soaking ume not in shochu but in Japanese sake, and since going on the market three years ago it has been wildly popular. What's so unique about this ume-shu is that its makers soak local plums grown in the southern part of the prefecture called Yoshino, mash these plums that have absorbed lots of sake, and then mix the mashed plums back into the sake which already include plum flavor. In this way, you can taste the natural plum flavor as well as enjoy the nigori-sake like texture on your tongue.

Another product being sold at the same time as Asagoshi Ume Shu is **Yuzu Shu**, which uses generous portions of the aromatic yuzu. This is also made by Ume no Yado with their own production process in which the brewery takes special pride. The method involves putting pure from 15 years into a 750ml bottle.



There are no rules for drinking these new types of liqueur, but they taste great if you drink them on the rocks or with crushed ice. They have beautiful natural coloring so they're enjoyable to look at, and you'll always feel compelled to have it in supply.

Ume No Yado Brewery  
www.ume-yado.com  
info@ume-yado.com  
Distributed by Stone Trading Co., Inc.  
TEL: 212-610-6702

**Restaurant / Café**

## Café Zest Offers Homemade Delicacies for Any Hours of the Day

No need to travel to Paris or Tokyo to find the warm and buttery scent of freshly baked bread. Open your noshu and follow the path to **Café Zest**, where your cravings for homemade natural treats will be fulfilled. Recently reopened under new management, Café Zest is a perfect spot throughout the day. Open as early as 9:00am, the welcoming sunny veranda offers its comfortable white bench for a freshly baked tolu muffin, a soft aspen bread stuffed with sweet red bean paste or a delicate carrot full of airy custard.



Whether you can spend 10 minutes or an hour during lunchtime, Café Zest is home for several options. The wide variety of bento-boxes caters to every need: warm onse-ri, traditional curry-rice, hearty gyoza and of course sushi, all prepared on the premises with natural, classical free ingredients. At Mr. Uejima presents it: "Our goal is to be kind to the body, and differentiate from regular fast food restaurants. We

want to deliver slow-food fast, and this is why we prepare everything on the premises." The second floor offers a more intimate area, where lunch is chosen from a menu and served restaurant-style.

Even though Café Zest is open until 8:00pm, the after-noon tea-time might bring you the perfect excuse for a freshly baked cake with a cup of coffee for \$3.95, and the best part: this tea-time treat is offered every day, all day long! In addition, if you want to take a piece of the goodness home, Café Zest offers catering services, tailored for your event.



Café Zest  
111 E. 47th St. (bet. 3rd & 4th Ave)  
New York, NY 10017  
TEL: 212-314-6138

## Book

## Finding the Formula for an Unconventional Familial Love

As the impressionists sometimes show us something on the canvas that is not visible, the works of Yoko Ogawa can reveal something that is not written. Ogawa, one of the leading female writers in Japan, deals with the subtlety of human psychology and digs into the meaning of life in an elegant manner. **The Housekeeper and the Professor** is the first of this impressionistic and realistic writer's novels to be translated into English. It is a poignant tale of beauty and sorrow that features the titular characters as well as the 90-year-old son of the housekeeper, who is a single mother. In Japan it was a major sensation, selling 2.5 million copies and being made into a movie.

A math professor needs a housekeeper because of a car accident that left him brain damaged, allowing him to remember only 40 minutes at a time. His condition makes taking care of him a challenge, but the new housekeeper is up to it. He teaches her about the elegance of numbers and connects with her can through their shared passion of baseball. This eccentric "family" leads a peaceful life until the intervention of the professor's widowed sister-in-law, who shares a complicated history with him.

The appeal of this work is the way it gives the main characters the ability to create a harmonious home together, despite the fact that they have not succeeded in doing this with their own families. In real life of course such fantasy situations do not always work out as perfectly, so for readers this book is a nice escape to a world where characters that would be lost on their own are able to find happiness with each other. Despite this story's Japanese origins, it is certainly relevant to our "flying alone" society.



**The Housekeeper and the Professor**  
Written by Yoko Ogawa  
Translated by Stephen Snyder  
Published by Fender Trade Paperbacks Original

## From Japan

## Tenteki Bar: Wonder Drug for Beauty and Exhaustion

If you suffered from a severe cold but needed to work, what would you do? There might not be a definite answer, but a new type of bar that has emerged in Tokyo appears to be the best option so far. **Tenteki bars** are not like regular bars that serve drinks; instead, they provide a drip-infusion service. Although this sounds surreal, these bars have become quite popular with exhausted employees and beauty-conscious young women in Japan.

The drip infusion's "immediate effect" is one of the keys to its phenomenon. Food ingested via the mouth needs a certain time to be digested and dissolved; in the drip-infusion method, however, the energy compounds are infused directly into the vein, shortening the intake time and avoiding any loss of nutrition. Exhaustion from overwork is chronic among Japanese businessmen, and they take "energy drinks" to revitalize or maintain their physical power, though the effect is not always noticeable. In contrast, just a ten-minute drip infusion enables them to regain energy for work.

Accessibility is another reason for the bars' success. The only requirement

for a "client" (not "patient") before he or she selects the compounds for the drip infusion of his or her choice is a brief examination by a doctor. The drip-infusion service is available not only at these special bars but also at medical clinics and some beauty salons.

As drip-infusion bars have become more popular, all sorts of infusion compounds—for revitalizing, whitening skin, preventing aging, and detoxifying, among others—have been created. The prices vary depending on the drip's duration and the type of compounds involved but can range from 2,000 to 15,000 yen (drips are not covered by medical insurance). Perhaps you'll consider stopping by to ease your jet lag after the 16-hour flight from New York to Tokyo.







FEATURED STORY

# J a p a n e s e C U R R Y

**DIVING INTO JAPANESE CURRY — NEW COMFORT FOOD FROM JAPAN**

**FEATURED RESTAURANTS**

CURRY-YA / BATTEN RAMEN / DONBURI-YA / GOIGO!CURRY!  
SUSHI ARIYOSHI / SUSHI LOUNGE / TORIGO



## F O O D / D R I N K / G R O C E R Y

**JAPANESE CHEF'S HOME STYLE COOKING**

RED SNAPPER YAMAKAKE BY YASUHIRO HONMA (En Japanese Brasserie)

**ASIAN RESTAURANT REVIEW**

BIBIM-BAR

**BUYING JAPAN**

TSUBAKI ABURA (CAMELLIA OIL)

**CONVERSATION WITH SAKE SOMMELIER**

AKIYUKI SONODA: SAKE: LEARN IT WITH YOUR OWN PALATE

**INTERNATIONAL RESTAURANT & FOODSERVICE SHOW OF NEW YORK 2009  
"JAPAN PAVILION GUIDE"**

**LISTINGS**

JAPANESE RESTAURANT / OTHER ASIAN RESTAURANT / GROCERY & SAKE



of India are completely different. Instead of serving general Indian food, we have curry houses that focus on specific regions in India and reproduce their local flavors," explains Shimizu. Just like in New York, in Japan people are now enjoying curry from Thailand, Sri Lanka, Nepal, Africa, etc.

## ADVENT OF NEW FUSION CURRY



© Takanaga Shiroku

This bowl has authentic white curry but the flavor has been tweaked for the Japanese.

As stated before, the Japanese created their original style curry by arranging what had been imported from England. Even in the 21st century, they are still eager to incorporate new flavors to their palates. So ethnic curry in Japan does not always replicate authentic local flavor but might rather be called "new fusion curry" (as compared to the old style fusion curry created 150 years ago) whose flavor has already been adjusted for Japanese taste. Not only that, but there are certain types of curry that have multiple ethnic influences and appeal to curry lovers in this way.

While Japanese eats fruits of global cuisine to create "intercultural fusion," they make "intra-cultural fusion" as well by mixing different Japanese cuisines with curry. The most classic example is "curry udon." As you slurp the udon noodles, you can enjoy the unique flavor of the soup made from rich curry sauce and dashi base soup. Every udon noodle house has curry udon on the menu, and even curry udon specialty restaurants exist in Japan. Also, it's a relatively new creation compared to curry udon, but "curry ramen" is a current boom. Another one is called "soup curry." This type of curry has been enjoyed in Hokkaido for a long time, but recently its influence spread to other areas. The taste itself is

somewhat like the combination of ramen soup and curry," says Shimizu. It's soupy but it keeps the body that curry carries.

The most recent hit of intra-fusion curry menu is "curry nabe." It's a type of nabe (hot pot dish) whose soup has curry flavor and texture. It's extremely popular during winter because it has three qualities that make you warm; it's hot and spicy and hearty.



Originating in Hokkaido, soup curry is now getting nationwide attention.

## THE SIDEKICKS OF CURRY

Chutney was a regular relish in the earliest period of Japanese-style curry history. However, once *fukujensis* (a type of pickle) was introduced about 500 years ago, it swept chutney and became the most common relish to date. *Aburage* (pickled shallots) is also popular along with *fukujensis*. Other examples of relishes include misos, chutney, fried onions, roasted sliced lemons and cucumbers.



Fukujensis is the main sidekick to Japanese-style curry.

As for what you drink with curry, water is the most common. Milk is also favored to relieve the heat from curry's spices. As the popularity of Indian curry grows, *breus* (yogurt drink) has become popular these days. How about alcoholic drinks? Shimizu says, "In my humble opinion, *imo shacha* (shacha made from sweet potato) would be the best for curry. When we eat spicy food, our stomachs become more susceptible so I think the stress waiting up from *imo shacha* can be appreciated more at this time. Also, since curry has a strong flavor the bodied flavor of *imo shacha* goes well with it."

It seems that the variety of relishes and drinks is not as diversified as the curry itself. However, this implies that there is room to discover new flavors of relish and drink to go along with the diversified flavors of curry.



Slender "taka-waka" (tasting bowl) 17 years ago. Takanaga Shiroku has been over 700 curry houses. About four and a half years ago he began introducing curry houses located mainly in Tokyo on his blog (<http://taka-curry.blogspot.com/>)

## CURRY PAN

(Deep Fried Bread with Curry Stuffing)



One of the most creative spinoffs of Japanese-style curry is curry pan. This is deep fried bread with curry stuffing and it has been loved ever since its birth in 1927 downtown Tokyo. All business curry pan, and most of the ones it is their top selling item. Each bakery creates its own original style by adjusting the bread's ingredients, such as dough thickness, degree of frying as well as curry stuffing flavor.

# Curry Worthy of Savoring Seeks to Further Satisfy Customers

Billed as offering "Japanese gourmet curry," Curry-Ya has continued to grow since exploding onto the scene in the East Village last year. Chepinada NY explained the secret of its success with the help of Ms. Mika Otsuki, manager of this curry specialty restaurant.

## SECRET 1

### Specialty Prepared Curry Roux

A key element of Curry-Ya's curry is the curry sauce called "roux." Otsuki says, "We are very particular about the ingredients for making our roux. For example, we use two types of spicy powders, both of which are imported from Japan, to produce our flavor." This powder is mixed with glue, a clarified butter used in Indian cooking that adds richness, as well as a large variety of fruits and vegetables. This array of healthy ingredients is cooked together, and later chicken and meat soup is added and it is simmered for over six hours. "When cooking has been completed, the curry spreads a night in the refrigerator. This allows for the roux to properly soak in and add exquisite flavor."



Cooked with a meticulously designed recipe, Curry-Ya's curry sauce has a complex flavor that you can enjoy with all your favorite meats.

## SECRET 2

### Presentation that Ensures the Best Flavor and Dining Experience

The appeal of Curry-Ya's dishes is not only their rich aroma and taste, but also their sophisticated and well-planned presentation. Unlike in most curry restaurants where they arrive together, at Curry-Ya the curry sauce and the accompanying rice are served separately, with the former in an enamel pot that retains heat well. Thanks to this detailed situation, customers can pour the piping hot curry for themselves just before diving into the dish and enjoying its fresh taste throughout the entire meal. Curry-Ya also uses stainless steel curry cups specifically for serving the Japanese Classic Style Curry, a recent addition to the lunch menu. These serve as a hint to "the good old days of curry" in Japan. This is just another nice touch that makes the customer feel at home.

## SECRET 3

### Staying Close to Customers' Voices

Curry-Ya's latest addition of Japanese Classic Style Curry has something different from its other offerings. "We had many requests from customers saying that they wanted to have curry with both vegetables and meat, the standard style for Japanese curry. So we created a Japanese classic style curry lunch special of beef, carrots, potatoes and pumpkin and started serving it for \$8 with salad."



Otsuki reveals: Curry-Ya also expanded its menu with twice the number of toppings to put on its new curries. Some of the new items are small portions of Berkshire pork cutlet, deep fried shrimp and grilled hamburgers, so customers now have the freedom to enjoy a little bit of everything.



A wide variety of toppings allows you to create your own curry as shown in this photo.

Besides its regular delivery service, Curry-Ya is introducing an online ordering system as well as catering for companies and other large parties. Make sure to check out the curries featured at lunch, in addition to the Classic Style Curry there is another type that changes every month.



Manager Mika Otsuki holds the new types of Curry powder used. Each box includes detailed recipe and ingredients that contribute to the unique flavor of Curry-Ya's Curry.

Curry-Ya  
241 E. 35th St.  
Dist. 10 (2nd floor)  
New York, NY 10003  
TEL: 366-0021/366-0022  
Monday, 11 pm-11 pm

## THERE ARE MORE DISTINCTIVE CURRY DISHES THAT STIMULATE YOUR APPETITE!



**CURRY BANDY (\$6.50)**  
The combination of meat and curry is a classic, but it's made really well. This soup has a chicken stock, and it's topped with cream and cheese (fried pork). It is a great choice for the cold winter.

See Bar here.  
241 E. 35th St. New York, NY 10003  
TEL: (313) 457-1030



**Hanko**  
220 E. 36th St. New York, NY 10003  
TEL: (313) 457-1030 / www.hankony.com

**CURRY NAMAN MERO (\$6.50)**  
This dish is a classic chicken soup. The soup has a chicken stock, and the meat of the chicken is in a rich, orange-brown sauce. It is a great choice for the cold winter.



**DUCK CURRY NOMA (\$6.50)**  
This dish is a classic chicken soup. The soup has a chicken stock, and the meat of the chicken is in a rich, orange-brown sauce. It is a great choice for the cold winter.

See Bar here.  
220 E. 36th St. New York, NY 10003  
TEL: (313) 457-1030 / www.hankony.com

**Japan's #1  
Curry**

**House Foods**

# Vermont Curry

**CURRY WITH A TOUCH OF APPLE AND HONEY**



## Sweet Potato & Pork Curry

### SERVINGS:

Makes 12 Servings

### INGREDIENTS

- 1 box (8.8 oz) House Vermont Curry (Mild Heat)
- 1 lb pork, cut into bite-size pieces
- 2 sweet potatoes, unpeeled, sliced and cut into 1/2" pieces
- 8 carrots, cut into bite-size pieces
- 3 carrots, cut into bite-size pieces
- 1 stalk broccoli, separated into small pieces
- 3 Tbsp vegetable oil
- 6 cups (approx. 1400 ml) water

### DIRECTIONS

1. In a medium size pot, boil water and cook (broccoli for about 30 seconds). Drain and set aside.
2. In a large pot, heat vegetable oil. Cook pork, onions and carrots.
3. Add water to meat/vegetable mixture, and bring to a boil. Remove the scum that appears on the top. Simmer for 10 minutes over low to medium heat or until vegetables soften. Add sweet potatoes and cook for about 5 more minutes.
4. Turn off the heat. Break up House Vermont Curry sauce and add to the meat/vegetable mixture. Mix well. Heat again and add cooked broccoli. Bring to a boil. Serve warm.

**Ready in 3 minutes**

### Apple & Honey



VERMONT CURRY SAUCE MIX

### Rich & Smooth



KOKUMARO CURRY SAUCE MIX

### Spicy & Refined



JAVA CURRY SAUCE MIX



CURRY SAUCE MIX VEGETABLES

**House Foods America Corporation**  
www.house-foods.com



**Beef Curry \$7**



**Katsu Curry \$12**



**Katsu Curry \$7-\$9.50**

## Batten Ramen

Renowned for steaming bowls of ramen noodle soup, **Batten Ramen** is always packed with patrons of all ages. Their signature ramen noodle soup is prepared with a vegetable broth baked for 12 hours. Their curry dishes are just as popular and equally as delicious as well. Angus beef, a variety of vegetables, curry sauce and honey are added to the creamy ramen broth and simmer for another 5 hours until the mixture is just right. Sweetness from the vegetables and the spiciness of curry is perfectly balanced to a gentle spiciness and honey with Angus beef adds depth to the overall flavor. Pork Cutlet Curry (\$7) curry topped with a crispy pork cutlet right off the fryer comes in a satisfying portion and you can add a mini curry for \$2 with an order of any entree. Other favorites such as Mini Curry (\$4.50) and Mini Gyoza Curry (\$4.50) are also available to accommodate any curry craving, big or small.



### It knocks you out because...

1. Curry simmered for 20 hours adds a great depth of flavor.
2. Angus beef gives luscious flavor, yet the curry is economical.
3. The flavor has a universal appeal.

## Donburi-Ya

As the name suggests, **Donburi-ya** promises a quick and delicious meal from their donburi menu with a variety of rice bowls topped with salsify, beefed up and more. One of their staples from the lunch menu is Katsu Curry. The curry base is prepared with short ribs, ground beef and vegetables slowly cooked for 5 days, blended in a mixer and simmered until velvety smooth. What's unique about their curry making process is the timing of the spices that are precisely calculated for the best aroma, spiciness and flavor. A thick slice of premium Berkshire pork cutlet is fried until tender and covered with curry and rice. The cutlet doped in curry creates an exquisite contrast of textures and flavors for your palate. They also offer curry with Japanese medieval fried shrimp, chicken and beef upon request. Aside from curry, their donburi menu that lets you choose two different donburi dishes for \$12 is a must try.



### It knocks you out because...

1. The cutlet is prepared with thick and tender Berkshire pork.
2. Their curry is cooked over 2 days.
3. The timing to add spices is carefully calculated.

## Go! Go! CURRY!

**Go! Go! CURRY!** is a perennial curry enthusiast with 26 branches across Japan. Since their NY branch opened on May 30th 2007, their restaurant has been decorated with happy diners during lunch time. Their most popular dish is Katsu Curry and the extra thick curry sauce is poured over **Reddible** rice (steamed) to perfection and topped with a crunchy pork cutlet. Their curry sauce is spicy but not hot, and it's served with a side of freshly cut cabbage to be mixed in with the curry for contrasting the spiciness to your liking. There is enough for you to because it's fun and some patrons enjoy the curry sauce by itself to enjoy it at home. Other toppings include: chicken, codfish, breaded beef, shrimp, sausages, salmon, salmon, pork, and more. For the best bang for your buck, try the Grand Slam Curry (\$12.50). It's a full portion meal with an oversized topping. Everyone's raved with their top-notch curry from Japan.



### It knocks you out because...

1. Addictive curry sauce is simmered for 5 hours and rested for 50 hours.
2. The crispy and juicy pork cutlet is fried upon order, and its savory taste is unlike any other.



#### Batten Ramen

2024 Center Ave. Suite A6  
Fort Lee, NJ 07024  
TEL: 201-661-5495  
Mon-Sat: 11:30am-10pm



#### Donburi-ya

131 E. 4th St.  
Asst. Lexington St. (at 10th)  
New York, NY 10017  
TEL: 212-960-7009  
Lunch: Mon-Fri: 12pm-3pm  
Dinner: Mon-Fri: 5:30pm-1am  
Sat: 5:30pm-1am



#### Go! Go! CURRY!

272 W. 30th St.  
2nd Fl. (at 10th)  
New York, NY 10018  
TEL: 212-780-5600  
www.go-go-curry.com  
Mon-Sat: 10:00am-10:00pm



## Seafood Curry \$9.50

\* Lunch Only



## Beef Curry \$8.50



## Fried Shrimp Curry \$8.95

\* Lunch only (available for dinner upon request)

## Sushi Ariyoshi

If popular destination among sushi lovers, **Sushi Ariyoshi** offers over 90 different dishes from sushi sashimi to robon and dandan. If you're a fan of curry, their curry is in a special hot mild with a lot of sweetness and their specialties include vegetables, chicken, beef, seafood as well as pork and chicken with toppings. Their **Seafood Curry** is prepared with fresh vegetables, scallops and shrimp in a vegetable broth, lightly seasoned with a mild curry sauce to accentuate the natural flavors of seafood. The dishes featuring meat are simmered with beef shanks for almost a day to allow the sauce to become richer and bolder. It's served with soup or salad, but if you have an appetite for more, try their homemade gyoza filled with pork meat and carefully prepared with the skin as perfectly crisp. Curry dishes are not on the dinner menu but the chef will accommodate your requests for \$11.



## Sushi Lounge

If you're doing well on the East Village, **Sushi Lounge** showcases a wide range of dishes from sushi to robon. Their menu also features 5 variations of curry such as chicken, pork, beef and shrimp along with pork and chicken with toppings. One of the favorites among patrons is Beef Curry and the secret behind this mouthwatering dish lies solely in its preparation. A pot full of well-seasoned onions, potatoes, carrots, thinly sliced beef shanks and beef blades are slowly boiled in a beef stock for 12 hours and used for additional 24 hours to allow all the flavors to settle in. It's covered with a tablespoon of butter on top to add a creamy richness to the meat. Their curry has some specialties but it can be tailored to your request. "The best way to enjoy our curry is to accompany it with a whole spaghetti with a top of cheddar sauce. It's excellent for those of us, the owner chef requests."



## Torigo

From traditional sushi to modern fusion, **Torigo** on Long Island offers to patrons with a wide range of dishes. The owner and head chef, Mr. Hirohito, shares the secrets to preparing **Fried Shrimp Curry** - one of their signature dishes. It begins with broiling vegetables and meat in beef stock and mixing them for aromatic texture. Then they add the secret ingredients - red wine and apple vinegar for a refreshing aftertaste. It's finished off with bread along with top making it a substantial and scrumptious treat. Pork and chicken cutlets are also available as toppings and patrons can be super satisfied with them with a big appetite. Another highlight is their salad and sides with the above 3 toppings and also enjoy their fusion dishes like teriyaki chicken with walnut sauce and breaded chicken tempura. Torigo offers a wide selection of sake and wine to pair it with a great restaurant experience.



### It knocks you out because

- ① All seafood ingredients are sushi grade.
- ② Milk and apples are added for rich and unique taste.
- ③ Curry flavor is adjusted depending on each ingredient.



#### Sushi Ariyoshi

218 Broadway  
Qtn 116 4 795-0911  
New York, NY 10003  
TEL 212-805-1024  
Mon-Thurs 12pm-10pm  
Fri & Sat 12pm-11pm  
Sun 12pm-11pm

### It knocks you out because

- ① The curry sauce is cooked for 2 days.
- ② The delicious essence of beef and vegetables are melted in the meat.
- ③ A tablespoon of butter adds pleasant richness.



#### Sushi Lounge

117 St. Marks Place  
Qtn 108 4 795-0911  
New York, NY 10003  
TEL 212 546-1100  
Mon-Sat 12pm-10pm

### It knocks you out because

- ① Red wine and apple vinegar are added for a refreshing twist.
- ② The thick sauce blends well with rice.
- ③ The side of salad with garlic dressing accentuates the flavors of curry.



#### Torigo Japanese Restaurant

100 Jericho Turnpike  
Pompano Beach, FL 33061  
TEL 561-263-1100  
reservations@torigo.com  
Lunch Mon-Fri 11:30am-2pm  
Dinner Mon-Thurs 5pm-10pm  
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# 20% OFF

Eat-in only (not applicable for \$6 karach special or with any other offer) \*Valid until 4/30/08



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888-802-6079  
www.nycurry-ya.com

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127 E. 47th St. (bet. Lexington & 3rd Aves.)  
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w/ any curry dish

\*Valid until 4/30/08



**Sushi Lounge**  
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New York, NY 10009  
212-695-1155



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### Charms in Japan 第3



## Тери Тери Воэн

If you would want to wish someone to be fine, what would you do? In Japan, people hang Tera Tera Boro, a white doll which looks like a Mandararin Man, under the eaves for wishing a fine day. Tera Tera Boro doll is easily made, and even small kids can do it. Wind up the cotton for soft tennis paper to make the head of the doll and place it in the center of a square cloth. Then, wrap the cotton (or tennis) ball in the cloth and tighten it with string or ribbon to make the neck. Finally draw eyes and a mouth on the head. Although there is no scientific proof of the doll's power, children often make it before their school trip or field day.

(Courtesy of Shiori Nakamura / Tempodance on request or delivery)



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JAPANESE CHEF'S HOT SPOT COOKING — VOL. 13

## RED SNAPPER YAMAKAKE

(Red Snapper and Yamaimo Bowl)

RECIPE COURTESY OF  
YOSHIMARO HONMA

In this corner, Japanese chefs from restaurants in the Tri-State area share their secret recipes of home-style Japanese dishes with you.

★ ★ ★

Yamakake refers to a popular way of eating *yamaimo* (or es-pai-ent), a type of yam cultivated in Japan. This vegetable has a pulpy and sticky texture, and people often eat it grated and with rice or noodles to enjoy its gumpiness. This month's Yoshi-maro Honma, executive chef of **En Japanese Brasserie** in the West Village, teaches us how to make an appetizing yamakake dish. He uses thinly sliced red snapper for sashimi that matches yamakake well and adds a kick with a thick, flavored sauce. "This sauce is formulated to be a bit salty, so you can get enough flavor just by dipping the fish into it briefly," says Chef Honma. The dipping sauce also goes very well with white fish, scallops, tofu, and vegetables, so if you make extra sauce, you can also enjoy different combinations of flavors.

**En Japanese Brasserie**  
675 Hudson St. (at Levee St.), New York, NY 10014  
TEL: 212-440-9196



## INGREDIENTS (Serves 4 people)

20 pieces, thinly sliced red snapper  
8.5 ounces yamaimo (Japanese yam)  
4 bowls steamed rice  
rice to garnish  
**[sauce]**  
6 tablespoons white sesame  
1 1/3 tablespoons cooking sake  
1 1/3 tablespoons mirin  
1 1/3 tablespoons soy sauce  
4 tablespoons tamari soy sauce (thick and rich type of soy sauce)\*  
wasabi to season

\*Tamari soy sauce can be purchased at Japanese grocery stores.

## STEPS

1. Grind white sesame until in paste form. (You can substitute store-bought ground white sesame.)
2. Mix cooking sake and mirin and bring to boil. Add soy sauce and tamari soy sauce.
3. Add sauce mixture to the ground white sesame little by little and mix well. Add wasabi (yuzu it).
4. Skin and grate yamaimo.
5. Dip thinly sliced red snapper into sauce and place on top of steamed rice in bowl. (yuzu it)
6. Pour grated yamakake on top and garnish with finely cut rice (yuzu it).













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300 4th St.	201.461.4333
<b>New Jersey</b>	<b>Sushi</b>
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<b>New Jersey</b>	<b>Thai</b>
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<b>New Jersey</b>	<b>Thai</b>
1711 10th St. Edison NJ 08802	202.671.1122
300 4th St.	201.461.4333

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<b>Connecticut</b>	<b>Alibi</b>
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300 4th St.	201.461.4333
<b>Connecticut</b>	<b>Barbecue</b>
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<b>Connecticut</b>	<b>Barbecue</b>
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1711 10th St. Edison NJ 08802	202.671.1122
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<b>Connecticut</b>	<b>Barbecue</b>
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## The Bronx

<b>Brick</b>	<b>Shrimp</b>
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300 4th St.	201.461.4333
<b>New Jersey</b>	<b>Sushi</b>
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300 4th St.	201.461.4333

## CAFE

<b>Brick</b>	<b>Shrimp</b>
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<b>New Jersey</b>	<b>Steakhouse</b>
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300 4th St.	201.461.4333
<b>New Jersey</b>	<b>Sushi</b>
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300 4th St.	201.461.4333

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<b>East Town</b>	<b>Karaoke One?</b>
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<b>East Town</b>	<b>Karaoke One?</b>
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<b>East Village</b>	<b>Sing Sing (St. Mark's)</b>
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<b>East Village</b>	<b>Sing Sing (St. Mark's)</b>
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	<b>YUM YUM J</b> YUM YUM J is a fun and cool eat and hang out place. Family-friendly atmosphere. Open only located at Jurong East. Yum Yum J and Yum Yum J are the most affordable group-out eat & hang out place.	<b>\$100</b>
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	<b>Jingo Thai</b> Jingo Thai is a fun and cool eat and hang out place. Family-friendly atmosphere. Open only located at Jurong East. Jingo Thai and Jingo Thai are the most affordable group-out eat & hang out place.	<b>\$100</b>
	<b>Lemon and Grill</b> Lemon and Grill is a fun and cool eat and hang out place. Family-friendly atmosphere. Open only located at Jurong East. Lemon and Grill and Lemon and Grill are the most affordable group-out eat & hang out place.	<b>\$100</b>
	<b>Fai Thai</b> Fai Thai is a fun and cool eat and hang out place. Family-friendly atmosphere. Open only located at Jurong East. Fai Thai and Fai Thai are the most affordable group-out eat & hang out place.	<b>\$100</b>
	<b>Pangsit Chienzo</b> Pangsit Chienzo is a fun and cool eat and hang out place. Family-friendly atmosphere. Open only located at Jurong East. Pangsit Chienzo and Pangsit Chienzo are the most affordable group-out eat & hang out place.	<b>\$100</b>
	<b>Piggy Thai</b> Piggy Thai is a fun and cool eat and hang out place. Family-friendly atmosphere. Open only located at Jurong East. Piggy Thai and Piggy Thai are the most affordable group-out eat & hang out place.	<b>\$100</b>
	<b>Ramen Barbecue</b> Ramen Barbecue is a fun and cool eat and hang out place. Family-friendly atmosphere. Open only located at Jurong East. Ramen Barbecue and Ramen Barbecue are the most affordable group-out eat & hang out place.	<b>\$100</b>
	<b>Royal Thai</b> Royal Thai is a fun and cool eat and hang out place. Family-friendly atmosphere. Open only located at Jurong East. Royal Thai and Royal Thai are the most affordable group-out eat & hang out place.	<b>\$100</b>
	<b>Noodle King</b> Noodle King is a fun and cool eat and hang out place. Family-friendly atmosphere. Open only located at Jurong East. Noodle King and Noodle King are the most affordable group-out eat & hang out place.	<b>\$100</b>
	<b>Night Owl</b> Night Owl is a fun and cool eat and hang out place. Family-friendly atmosphere. Open only located at Jurong East. Night Owl and Night Owl are the most affordable group-out eat & hang out place.	<b>\$100</b>
	<b>Lunar Thai Bistro</b> Lunar Thai Bistro is a fun and cool eat and hang out place. Family-friendly atmosphere. Open only located at Jurong East. Lunar Thai Bistro and Lunar Thai Bistro are the most affordable group-out eat & hang out place.	<b>\$100</b>
	<b>Pho and Thai</b> Pho and Thai is a fun and cool eat and hang out place. Family-friendly atmosphere. Open only located at Jurong East. Pho and Thai and Pho and Thai are the most affordable group-out eat & hang out place.	<b>\$100</b>
	<b>Pineapple Thai</b> Pineapple Thai is a fun and cool eat and hang out place. Family-friendly atmosphere. Open only located at Jurong East. Pineapple Thai and Pineapple Thai are the most affordable group-out eat & hang out place.	<b>\$100</b>
	<b>Elephant</b> Elephant is a fun and cool eat and hang out place. Family-friendly atmosphere. Open only located at Jurong East. Elephant and Elephant are the most affordable group-out eat & hang out place.	<b>\$100</b>
	<b>Holly Road</b> Holly Road is a fun and cool eat and hang out place. Family-friendly atmosphere. Open only located at Jurong East. Holly Road and Holly Road are the most affordable group-out eat & hang out place.	<b>\$100</b>
	<b>Kong</b> Kong is a fun and cool eat and hang out place. Family-friendly atmosphere. Open only located at Jurong East. Kong and Kong are the most affordable group-out eat & hang out place.	<b>\$100</b>
	<b>SEA</b> SEA is a fun and cool eat and hang out place. Family-friendly atmosphere. Open only located at Jurong East. SEA and SEA are the most affordable group-out eat & hang out place.	<b>\$100</b>
	<b>Spice</b> Spice is a fun and cool eat and hang out place. Family-friendly atmosphere. Open only located at Jurong East. Spice and Spice are the most affordable group-out eat & hang out place.	<b>\$100</b>

## Healthy Treat at Bibim-bop Specialty Restaurant

A dining experience at the new **Bibim-Bar** restaurant is a treat for all of your senses. Featuring exclusively on the healthy, bibim, "well-being" dish bibim bop (rice mixed with vegetables, chili pepper, garlic and with meat, tofu or seafood options, served in regular or hot stone bowls), Bibim-Bar is the perfect place to experience the dish in its authentic form. Health-conscious vegetarians and omnivores alike have plenty of options to satisfy their cravings. "My philosophy is to serve the best bibim bop and the best ingredients in the best bowl so customers can feel the real, exotic taste of bibim bop," says owner, Charlie Kih.

Recently opened in January, Bibim-Bar located in the East Village, already has attracted a steady crowd. The attention to customers' needs shows in every detail: a large display by

the entrance explores all the ethnic ingredients and the calming, soothing, elegant interior creates a peaceful ambience to savor the meal. Customers are further pleased when they notice the surprisingly low menu prices.

Nothing is spared to provide customers with an authentic bibim-bop experience. The master chef in the kitchen, Mrs. Angela Park, has 18 years' experience running a bibim-bop restaurant in Korea. In keeping with tradition, food is served in bronze bowls with bronze chopsticks and utensils. In addition, authentic, antique Korean art pieces decorate the interior, including a 1500-year-old Buddha statue. "I want to make this place for bibim bop lovers," Charlie says. If you are not already a fan of this healthy Korean dish, just one meal at Bibim-Bar will certainly turn you into one.



*At Bibim-Bar, bibim bop dishes are served in either regular (left), warming (center) or hot stone bowls (right). The food continues to cook as your plates are pre-warmed with kimchi appetizers.*



**Bibim-Bar**  
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## TSUBAKI ABURA (CAMELLIA OIL)

BY NORI NAKAMISHI



Every bottle of Tsubaki Abura has a simple space on the end which keeps you from pouring out too much at once. I usually say—don't drink it! But since this is 100% natural... you actually can.



Want silky and shiny results like this? You can join the fold! Use Oshichi which starts once a week as a super sweet treatment (applied upward, or just go top down and save yourself the hassle).

I grew up loving my hair. I really did. My formative years were in the 1960's, which were pretty disastrous for everyone's hair I suppose—but every time I think back to those days or see pictures of myself sporting that old Nabe "bowl" style cut, I truly cringe. Straight and floppy, limp and lifeless, and uniformly cut around, I think men now it would put every other Asian bowl haircut to shame. And so—you don't get to see it.

Now that I'm a mature, shiny! (too cool for the 'g'), white adult, I am always looking for the next best thing to try for my luxurious, Japanese hair, that I like to think is the envy of all pre-men, future Nobis. From gels to sprays to creams to pomade, I have tried everything in order to determine what works best for me. And while I can safely say that I have never tried any women's hair product in my hair (at least not on a regular basis) I have recently been treated to an incredible Japanese folkie experience called the **Tsubaki Abura** (Camellia Oil).

Tsubaki Abura is exactly what it claims to be—all

from Camellia seeds. Derived from the Camellia japonica, a small bush that sports red, pink, or white flowers, the cultivated seeds are cold-pressed through a traditional technique in order to acquire the oil. It turns out, Tsubaki Abura is comparable to healthy oils like Olive oil, and is low in saturated fats and full of antioxidants and Vitamin E. It also has a very high smoking point, so you can use it to cook dishes that utilize very high heat, from stir-fry to deep-frying (yes, it's time to upgrade that tempura recipe). People also use it for all sorts of applications that oil is useful for, from protecting metal from rust, to making soap.

And this brings us back to hair, as Tsubaki Abura has been used for it for centuries in Japan, where it is mainly produced in the islands around Taiyo and Nagasaki. From samurai warriors to homemakers, this has been a much-relied-on source to strengthen, moisturize, and give a healthy sheen to any hairstyle. There's even a new trend that has recently revitalized the use of Tsubaki Abura among young people, as it has properties that promote healthy hair and skin

The high content of Oleic acid (packed with Omega 9 for you Omega buff!) makes the oil very compatible with human skin, making it one of the best moisturizers too.

The moment I took out the bottle, I remembered watching my mom use Tsubaki Abura while I was growing up. The feminine packaging didn't help either. But you know what? I think it's totally fine for men to use it. The consistency is a lot like olive oil, and while it may feel weird to put it in your hair at first, you'll appreciate the fact that it's completely natural. Just don't smear anyone that you'll grease their pan with the top of your head, and you should be good to go.

Pick up pure, 100% Tsubaki Abura at any Japanese grocery store, like I did at Katagiri—the \$16.12 bottle by Oshichi Tsubaki should last you quite a while. But also keep an eye out for shampoos and conditioners containing Tsubaki Abura whenever you shop for Japanese products.



# Answer our SURVEY and receive a *TENUGUI*



**PRIZE  
OF THE MONTH  
"Original  
Chopsticks NY" Tenugui**

*A tenugui is a rectangular cotton cloth that Japanese traditionally use as a towel, wrapping cloth, scarf, advertising tool, etc. This versatile cloth with an original pattern is the prize of the month.*

In order to improve our content, Chopsticks NY™ would like to get as much feedback from readers as possible. Please tell us what you think about Chopsticks NY™ by answering the following questions. Every month we will choose five lucky respondents and send them the special giveaway featured that month.

**Q1** Please tell us the title(s) of the article(s) that you find interesting and why. (You can choose up to three articles.)

① Title

Why I liked it: \_\_\_\_\_  
\_\_\_\_\_

② Title

Why I liked it: \_\_\_\_\_  
\_\_\_\_\_

③ Title

Why I liked it: \_\_\_\_\_  
\_\_\_\_\_

**Q2** Please tell us which information in Chopsticks NY™ you have found useful and actually took advantage of. (Please specify the name of the service you used.)  
(Ex: I went to Chopsticks Restaurant and ate the Special Battered featured in the article.)

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Q3** What kind of topics would you like us to feature in Chopsticks NY™ in the future?

**Q4** Regarding health, beauty and cosmetics, what kind of subjects are you interested in?

**Q5** What kind of Japan-related programs or lessons would you like to take or participate in?  
(i.e. Japanese tea ceremony)

**Please share your personal information with us.**

Name: \_\_\_\_\_

Age: \_\_\_\_\_

a. 24 & below b. 25-34 c. 35-44 d. 45-54 e. 55-64 f. 65 & over

Gender a. Male b. Female

Occupation (optional) \_\_\_\_\_

Ethnic background (optional)

☐ Asian ☐ Japanese ☐ African American/Black

☐ Hispanic ☐ Multiracial ☐ Caucasian ☐ Other

Email address: \_\_\_\_\_

## THREE WAYS TO ANSWER THE SURVEY

- ① Go to Chopsticks NY™ website ([www.chopsticksny.com](http://www.chopsticksny.com)) and complete it online.
- ② Fill out this form and fax it to "Chopsticks NY Monthly Survey" at 212-431-9960
- ③ Write out your answers and email them to [survey@chopsticksny.com](mailto:survey@chopsticksny.com).

**CHOPSTICKS NY**



## Grocery & Sake Guide

Northridge 1-800-800-0000 (outside the Los Angeles area)

### GROCERY

<b>Japanese</b>	<b>JRS Meat 1</b>	<b>Japanese</b>
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## CONVERSATION WITH SAKE SOMMELIER

## SAKE: LEARN IT WITH YOUR OWN PALATE

*Before becoming the asic sommelier for TS East, Mr. Akase Shiroshi had been the sake adviser for many of the high-end Japanese restaurants including Missa Dojo, now located in its current location 15 East where they serve authentic style sake with a sake list of more than 60 different sakes. He tells *Chopsticks NY* that he believes sake is something one learns from experience, and not through books.*

**What would you say is special about sake?**

I think the best thing about sake is that it doesn't get in the way of food. We are a sushi restaurant, and that makes the ingredient itself is very important. Most wines will not cut the food here, particularly because with each sushi, you are dealing with a completely different taste. If you are only eating tuna, then maybe you can have a glass of something light like a pinot noir, maybe, but this will not go at all with any white fish. But with sake, you can have one kind of sake throughout the course of your sushi meal because it basically goes with all seafood.

**How did you learn sake, and what has been the most memorable sake for you so far?**

I learned sake just by working in Japanese restaurants. I had worked in restaurants since I was a student. I never relied on books to learn sake. It was all about experience, as it should be because everyone tastes sake differently. You don't really know sake until you've tried it yourself! The most memorable sake for me was Kakikino. I had it the first time when I was working at Missa. We were trying to make sake more accessible to wine drinkers and were looking for a unique sake, and so it was suggested that Kakikino should go on the list. It's a pretty expensive sake, but we sold about a case a week which is pretty good, because it really is an unusual sake. It smells like candy, but it is a very dry sake. It's actually a very hard sake to pair with sushi, but back then it was good to have sake with a strong character because people remembered it better.

**Have you seen a lot change over the 16 years you've been in the business?**

The time I was trying to make people remember sake with a unique sake like Kakikino was about three years ago. Things have changed a lot since, and now people know a lot more about sake so you don't have to go to those lengths trying to get people to taste and remember sake. Lots of times, I'm the one getting educated, which is good. It keeps me on my toes. [laughs]

**What do you do that's different here in terms of sake?**

We try to keep a good variety of sake available by the glass so that our customers can enjoy the many kinds of sake, instead of having to convert to one bottle for the entire course of their meal. We also offer three different varieties of the tasting menu. One from the sushi bar, one from the kitchen, and one combination of both that we pair with variety of sakes.

**What sort of sake are you drawn to?**

Well, I tend to go for Junmai but the kind that's NOT smooth and clean like Nigami sake. I go for the opposite: the strong tasting sakes, I guess you can say the more traditional strong fermented sakes like the ones from Western Japan that you can drink hot. I'm originally from Fukuoka prefecture where they traditionally produce sake and shochu. Of course I didn't drink when I was a little boy growing up in Japan, but I think those things have an effect on the local food too. So I think that's why the strong tasting sake fits my palate better.

**What are some of the challenges you face in trying to promote sake in America?**

Too many people over here tend to see wine and sake the same way, so I think our job of trying to get people to see sake as sake, and separately from wine is going to continue for a while. Most people also think sake is only for Japanese food. I have tried putting sake on the list in our French counterpart res-



Mr. Akase studies not only sake, but other beverages such as wine religiously in order to better pinpoint the best of sake his customers are looking for.

taurant (Locoville), but people just don't see sake out of the Japanese context yet. Also, words used to describe certain qualities in wine such as "fruity," "dry," and "acidic" have completely different meaning when it comes to sake, so by using the wine vocabulary, we seem to be creating a bigger gap and misunderstanding. My colleagues and I are always brainstorming to try to come up with other words to describe certain tastes, but it's very hard.

**What are the trends in the sake that are being imported to America today?**

I think that even though you are much more limited with your selection, there are many quality sakes coming into America at the moment. Even some that are new are making their way here, so I think it's getting very interesting. Until recently there were only Japanese trading companies that dealt with sake. Nowadays you have many independent American distributors that carry unique sakes, so it's certainly very exciting creating a sake list.

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**A Shochu Moment with Kyoya**  
- Aiyazaki's Oldest Shochu Distillery -  
Vol.17 Kappa no Saso-mizu

It is quite difficult to pair sushi with wine. Although pairing a mineral rich wine with oysters is truly magnificent, it doesn't filter out the fatty aftertaste when paired with fish roes such as herring roes. Changing a wine for every plate of sushi may be ideal, but it's not practical at all. So, here comes shochu "Kappa No Saso-mizu" is a shochu that has the most affinity with sushi. The citrus aroma distinct to sweet potato shochu goes wonderfully with sushi, just like squeezing sudachi citrus on white fish. It draws out the delicate flavors of raw seafood at its best. Come and experience the collaboration of shochu and sushi at Sudo Shinjuku.

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## YAMAMARU: THE BEST SHOCHU YOU NEED FOR A CHUHAI



Shochu has been in business in the east village since the 80s, and has seen the neighborhood change, as well as their clientele. But one thing has remained the same, which is this Shochu is still a place offering customers a good, affordable meal, and thus popular among young college students that like to have their shochu in the form of chuhai. The manager of Shochu explains to Chopped NY, Yamamaru is the only shochu they need in order to keep his customers happy.

Shochu has been experiencing a shochu boom. Has your restaurant been affected by this trend?

Yes so much, actually. Most of our customers are non-Japanese, and they tend to think sake when they go for Japanese food still. Not shochu, yet. But we carry only one shochu, which is Yamamaru.

Not so much, actually. Most of our customers are non-Japanese, and they tend to think sake when they go for Japanese food still. Not shochu, yet. But we carry only one shochu, which is Yamamaru.

Why have you chosen Yamamaru to be your only shochu?

Our clients are mainly young college students, and young adults who don't spend a lot of money on food. Yamamaru's price range fits this clientele. Our clientele are also not big drinkers, so they

don't so much go for strong drinks. They prefer chuhai (Japanese cocktail with shochu) that are easier to drink, and Yamamaru fits this purpose very well. It does not have a very strong smell or strong character that's associated with shochu, so it's easy to make a chuhai with because it doesn't get in the way of other tastes, and it's very easy to drink for shochu beginners.

How do people like to order shochu here?

The most orders we have are for curu-hai (cupric drink/shochu with Yamamaru). Our young clientele likes the sweet taste of cupric. But I'd say it's much healthier than a drinking Coca-Cola with your meal! (laughs) By itself, it's a very nice, smooth berry shochu, with a touch of spice, and fruitiness like a cognac, and not very strong (alcohol volume 24%) so it's very easy to drink. But the other reason why I think curu-hai is popular is because we have a lot of spicy items on the menu, and the sweetness of the curu-hai goes well with the spicy dishes.

Is there a big difference in how your Japanese customers order shochu from non-Japanese?

Oh, yes. There is a big difference. Like I said, most of our non-Japanese customers like to order curu-hai, the sweet chuhai. On the other hand, our Japanese customers like to order shochu on

their (mixed with hot water), or amarus (mixed with salty glass and hot water). In Japan, it's not common to have dinner with something sweet to drink, so not many people order curu-hai while they are having dinner.

What kind of food does the Yamamaru shochu go with?

Just like the Sleeping Dragon Sake (sake and mussels or onion sauce), Spicy Tuna Tartar, and Spicy Grapes that are spicy, or have a strong taste would go very well with any of our shochu, whether it's octopus-hai or curu-hai or lemon-hai because it can hold up to the strong taste and spiciness. Of course if you want to have Yamamaru with sushi, you don't want any taste meddling with the sushi so you would go with straight, oyster-wine or on the rocks, and not with a chuhai.

### SHOCHU TIPS

The earliest account of shochu dates back to 1665 when George Akano, commissioned by the Catholic missionary St. Francis Xavier, reported back his findings after arriving upon Satsuma Peninsula. He noted that "people were drinking something like a distilled alcohol made from rice" which indicated people were already drinking shochu by this time in this region which is known as the number one potato based shochu production region.



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# Innovative Sake Base Liquors To Be Savored

Even though sake has hundreds of years of history, it keeps evolving. One example of its latest evolution comes from a microbrewery in Nara Prefecture, Ume No Yado. **Aragoshi Ume Shu** and **Yuzu Shu** are two fruit flavored liquors that this brewery invented by marrying the essence of sake and fresh fruit, and these products are about to debut on the US market this spring. Here we preview the two new creations.

## Aragoshi Ume Shu

**Alcohol 12%**  
**Ingredients:** plum, junmai sake, distilled alcohol, fruit sugar



This item swept the ume shu (plum wine) market in Japan as soon as it was introduced three years ago due to its unique flavor. It has a refreshing and substantial plum taste which comes from the way it is produced. Fresh plums harvested in local plum orchards are soaked in sake, and the plums which have absorbed the sake are mashed and later mixed back into the sake. Just one sip makes you feel as if you have eaten a whole plum while drinking pure sake.



It shows its best flavor when chilled. Its robust sweetness and fruit flavor stand out when it's drunk on the rocks or with crushed ice and the degree of alcohol is rightly reduced. You can make ume shu saki by just heating it and enjoy its mouth-plum texture in this way.

## Yuzu Shu

**Alcohol 11%**  
**Ingredients:** yuzu citrus, junmai sake, distilled alcohol, fruit sugar



The yuzu, a kind of citrus fruit, is extremely aromatic and has a unique sourness and bitterness and even one splash of its juice can add a refreshing kick to dishes. Containing yuzu from as early as 16 years in a 750 ml bottle, the Yuzu Shu reproduces this genuine freshness of juice just squeezed out of a yuzu. It also has a well-balanced sourness and sweetness. With Yuzu Shu alone you can enjoy an exquisite Sake-tel.



The more you sip it, the sweeter it gets. It is suggested that you drink the liquor with crushed ice or on the rocks to enjoy the yuzu's aroma. Its light yuzu shu meets it is perfect addition to any cocktail. Create your own original cocktail by mixing this hard liquor with gin or vodka.

## What they say about Aragoshi Ume Shu & Yuzu Shu

The two liquors were tasted last year at one of New York's leading events in NYC "The Japanese Week 2014". The Aragoshi Ume Shu has a very natural sweet taste that I enjoyed would be great if warmed on a cold winter day or with crushed ice after a long hot bath," says a food consumer with a couple of graduate students named exactly "I'm one of the most usual Sake-plum wine and the plum taste of the umeshu is slightly and refreshingly sweet."



The Yuzu Shu, on the other hand "has a grapefruit-like citrus taste that is refreshing and also served as well as unique" commented on East Village area and many that attended the event agreed that the different flavor of yuzu that is still relatively new to the States would probably catch on in the American market.



## Upcoming Tasting Events

**February 27th (Fri) from 1pm to 4pm**  
**@ SAKANA**

Aragoshi Ume Shu and Yuzu Shu will be served for free at SAKANA, sake specialty store in the East Village. Don't miss the chance to try these lovely flavored liquors.

324 E. 58th St., New York NY 10002  
TEL: 212-685-7293 / [www.sakananyc.com](http://www.sakananyc.com)

**March 1-3 (Sat-Sun)**  
**@ Davis Trading Booth (208) at the International Restaurant & Foodshow Show**  
For more details about this event, check page 38

Aragoshi Ume Shu and Yuzu Shu will be available at the beginning of March at selected liquor stores and restaurants. Please contact Davis Trading for more details.

Where to buy: SAKANA

Ume No Yado Brewery  
[www.ume-no-yado.com](http://www.ume-no-yado.com)  
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### Lecture and demonstration session: "FLAVORS OF JAPAN"

Flavors of Japan lecture session is sponsored by JFO (Organization to Promote Japanese Restaurants Abroad) and organized by a committee of Japanese food distributors in an effort to introduce Japanese condiments and the essential ingredients to the US foodservice market. Each session discusses the basics of Japanese ingredients and how to utilize them. Feel and taste the real Japan...

\*All sessions are conducted in Room 1A01

#### March 1 (Sat)

10am - 2pm

**Dashi-Umami**

3pm - 4pm

**The Culture of Sake**

#### March 2 (Sun)

10am - 1pm

**Japanese Culinary and Cooking Tools**

1:15pm - 2:00pm

**Umami**

3pm - 3:30pm

**Sake and Shochu**





## The 2nd Annual Cover Artist Contest

# Cover Artist Wanted

Chopsticks NY™ is the first free magazine solely devoted to information about Japan related shops, restaurants, topics, and events in New York as well as dealing with culture, phenomena and trends in Japan. We are currently looking for a talented cover artist. Anybody can enter the contest. No experience required. We look forward to your fresh ideas, unique approach, and original view.



## Entry Rules

### Submission materials

1. A short essay explaining your approach to the cover of Chopsticks NY™. Clarify how you think your artwork represents the concept of the magazine.
2. A CD with sample images you would like to use for the cover.
3. Your resume. (Please mail all of the materials to the following address)

Tand Pot NY, LLC  
Attn: Chop Cover Contest  
30 W 26th St., 10th Fl New York, NY 10010

Application deadline: May 15th, 2009. No entry fee required.

## Prizes

**1st Prize:** One year contract as cover artist of Chopsticks NY™, 1 to 2-week exhibition engagement at a gallery in New York City. A pair of coach class round trip air tickets on American Airlines valid in the 48 U.S. states, Caribbean, Bahamas, Bermuda, Canada, and Mexico.

**2nd Prize:** (2 or 3 people) 1 to 2-week exhibition engagement at a gallery in New York City.

\*Call or email for details: 212-431-9970 (x113) or komura@redspot.com

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# L I F E S T Y L E

## **FOCUS: HEALTH**

SEITAI SHIATSU: THE SECRET TO A SELF-HEALING BODY

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## SEITAI SHIATSU: THE SECRET TO A SELF-HEALING BODY

The first time I experienced seita [Japanese osteopathy] was when I was 8 years old. It was in a dark clinic in Taipei where the assistants took place openly as other patients waited their turn silently looked on. Adult men and women lay on a mat and by one as they suffered to the screen while their bodies made loud cracks and pops that echoed throughout the large space. I never knew that human bodies could become healed through such body adjustments. I have had many seita treatments since, but these memories faded by me when I was told to do a report on seita. Luckily, all worries vanished once I met Mr. Suzuki, the seita sensei, or master at the **Dore Seita Shiatsu Center**.

The word "seita" literally means "putting the body in order." It originated from Buddhist medicine, and existed since the 12th century in Japan when *Kiyoos* and *Samurais* were still roaming about. The practice not only treats areas that have already manifested into symptoms, it can also restore the body's natural defenses so that the body can fix itself before any potential problems get worse. Putting the skeletal structure back in line creates better circulation and flow of lymph glands, which prompts a better functioning immune system and also reduces stress. The technique was developed as a foundation of martial arts, so that fighters knew how to heal themselves and each other when wounded.

"Just like the river that flows from top to bottom, and wind, everything in nature has a flow. This is also true for energies in the body which we call 'ki.' When the flow of the 'ki' is blocked, problems can arise, just like how a blocked river could cause problems," explains Mr. Suzuki. One way he says he can feel which parts of the body are not functioning correctly is by sensing the difference in temperature of the body. He also observes that most people who come to him that have a leg, hip, shoulder or neck problem have a pelvic bone that's not in place, as the pelvic bone is the foundation of our structural balance. When the pelvic bone is not in line, the body contorts trying to compensate which creates

all sorts of problems that could eventually lead to something more serious.

He told me to lay down on the examination bed for a quick demo. After a minute or so of examination (a few pops on the sides), he determined my legs were about 1 inches different in length due to a crooked pelvis, which did not surprise me. I was told the same thing in that terrifying first visit years ago. It was corrected then, but it must have come back. He pushed on the pressure points on my back, and immediately, I could feel my body starting to relax and warm up. Some spots were more painful when pressed. According to Mr. Suzuki, some of my pain was due to too much time spending hunched in front of the computer, one of the most common problems he sees in his patients in NYC. Then he refused to lay on my back like I wanted my legs spread, and as he did, I told him about my right knee that had been hurting. He made a quick pull and a twist on my knee. I'm not going to lie, it hurt, but this turned into a warm sensation after a minute or two. Afterwards, he lined up my legs again to make sure they were back to equal length. Not only did I feel sort of taller, my body felt light, warm, and relaxed, just like that very first time, making me a believer of the traditional seita treatment, despite my initial introduction years ago.

As I slipped my way back home feeling light and happy, I stopped to notice I was not having any problems in my knee climbing up and down the subway stairs, and was once again, awed by the knowledge, tradition, and techniques of the ancient Japanese Buddhist masters.

—Reported by Abby Robinson

### Dore Seita Shiatsu Center

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Tel: 212-211-4343, New York, NY 10003  
Tel: 212-433-8434

<http://doreseita.com/seita.html>

\*\$100 for 1 hour seita treatment session

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1. Mr. Suzuki explains to me using a graph indicating the meaning of pressure points and how it pertains to my case.

2. After a brief session, my legs are still slightly off but much better than being off 1 inches as we discussed initially.

3. Mr. Suzuki uses his entire body weight to take the tension out of my muscles.

Q&amp;A THE BEAUTY GURU — VOL. 14 —

# EXPERIENCE ALL THINGS NATURAL INSIDE COMMUNE SALON — COMMUNE SALON

*This Brooklyn-based boutique-salon offers a relaxing space for all-natural hair treatments and unique handmade gifts created by young, local designers. Co-owner Aki Serita talks about the unique approach.*

## What is the concept of this salon?

The inspiration came from wanting to incorporate an organic feeling into this space. When we were looking for a space to open the salon, I was inspired by the huge skylight. I loved the thought of being able to do a relaxing head massage and shampooing underneath the natural light from the skylight.

The space was originally very cold and industrial-looking with a lot of concrete. But I wanted to make the inside feel like you are outside. I wanted to provide hair color services and also create a warm, welcoming space where customers can relax.

## What were the challenges and rewards of opening this salon?

I started cutting hair from my apartment with my business partner, Shina, and we opened this salon in October 2004. The challenging part was during the first two years, as it was hard to get new customers. We didn't know how to go about marketing and PR for the salon. But word of mouth was the most effective. We got customers to tell their friends and the business took off from there. On the other hand, I am glad that the customers can feel good and relaxed in this space. Customers love the shampoo, head massage and aromatherapy shampooing underneath the skylight. So the salon's overall concept is really understood by the customers and when they enjoy their experience here, I am really happy.

## What are some of the specialties offered by your salon?

The hair treatments are very unique. We use 100 percent free shampoos, but we infuse the shampoo with essential oils and we let the customer choose the fragrance depending on their needs. Some scents are relaxing, energizing, refreshing, etc. We

also offer a custom protein bone treatment. We use different treatments based on the customer's type of hair, type of damage to the hair, etc. Customers who have chemically treated hair, fine hair, dry hair, weak hair, want to grow more hair, etc. like to use these treatments.

## Do you have any Japanese-influenced treatments or services?

We use Tsukiji oil (camellia oil, a very traditional Japanese oil). We recommend it to non-Japanese customers with curly hair so their hair doesn't get frizzy. Since it's 100% pure Tsukiji Oil, it is safe to use on your scalp and hair while making it smooth and shiny. It also has a lot of vitamins that are good for your hair with excellent conditioning and moisture benefits.

## How do you choose what to sell in your boutique?

I use designers that are both Japanese and non-Japanese. The jewelry designers that are sold here are usually referred by word of mouth. I am quite particular about the products sold in the boutique



"We decided on the name 'Commune' because we wanted a lot of people to gather here," says hairstylist and co-owner Aki Serita.

and I only use jewelry that is delicate on your skin or have a nature motif. I try to have "organic" brands as a theme and try to pick jewelry that is "timeless" and not just trendy right now.

Commune Salon is both a hair salon and a gift boutique. Walk-in customers might be drawn in by the gorgeous window displays, which change up twice a year, and be surprised to find a hair salon inside. Others expect to come to a hair salon and are surprised to find a boutique with handmade gifts from local young designers such as unique jewelry and hand-made soap. After getting a haircut, you can shop for lovely gifts.

**Commune Salon**  
105 Grand St., Brooklyn, NY 11211  
TEL: 718-254-9111 / [www.communesalon.com](http://www.communesalon.com)  
Open 11am-6pm, Closed on Mondays









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## School Guide

The expert, A-Z guide to the best schools in the area

### LANGUAGE

#### Upper East Musical Arts International

100 Avenue of the Americas, 10th Fl., New York, NY 10017  
212-685-6555

#### Midtown East Asian Language Institute

141 W. 4th St., 10th Fl., New York, NY 10011  
212-685-6555

#### Midtown East Japan Society

121 W. 4th St., 10th Fl., New York, NY 10011  
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#### Midtown East Language House

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### TRADITIONAL

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Offering a wide range of classes for students from preschool to high school, Hermannusozo UZLA is a leading provider of Japanese language and culture education in the New York City area.

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## Japanese Book Ranking (data provided by Kinokuniya Bookstore)

### A PERIOD PIECE CONQUERS IN PAPERBACK

#### HARDCOVER TOP 5 IN JAPAN (2/9-15)

Book title	Author	Publisher
1. Yomozure Yomoe Wadaya Tsuzuki	Murakami Haruki	Fukuro Shobo
2. Nightingale Spirit de Aizu	Enko Tsuge	JFS Shuppankyoku
3. Otome Daburysu Shunin Goro-Shu	Murakami Haruki	Asahi Shuppankyoku
4. Cher 2009 Spring-Summer	N/A	Tokyojinsha
5. Nou ni ki Koto Dake o Yomazasu	Murakami Haruki	Mikasa Shobo

THE MONTHLY PICK



#### NIGHTINGALE SPIRIT DE AIZU

As the subtle "tracing power" that creates entire society suggests the book deals with the present condition in the moving new history and predicts the future which is a serious issue that Japan has to consider. At the same time, it is an autobiography of a shamanistic nurse who actively works for a governmental organization. The issue has a role model appeal. (Pamela J. J.)

#### PAPERBACK TOP 5 IN JAPAN (2/9-15)

Book title	Author	Publisher
1. Niseikobushi	Yoshida Saeo	Gendaiha
2. Meahne no Senbishi	Kazuo Kurokawa	Myosawa Shobo
3. Op: Rose Dust 1	Murakami Haruki	Bungei Shunju
4. General Rouge no Gaisen 2	Takaru Kendo	Tokyojinsha
5. General Rouge no Gaisen 1	Takaru Kendo	Tokyojinsha

THE MONTHLY PICK



#### OP: ROSE DUST 1

The author is known for writing big scale and interesting episodes, and he takes the theme of romance in the Tokyo metropolitan area in this 3-volume book. A series of books about the history of the Tokyo Metropolitan Police and the Tokyo Police Department. The issue has a role model appeal. (Pamela J. J.)

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## CALENDAR

EXHIBITION

PERFORMANCE

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EVENTS

HAPPENINGS





## Exhibition

### Through March 31: FREE

"Flowers" by Isao Takahashi  
4111 Sunset Boulevard Cafe

Like Takahashi is one of the most promising contemporary artists based in Tokyo. Her selected acrylic paintings, which took their theme in "Flowers," are currently exhibited in the lobby of 4111 Street Health Care. Her artworks are full of positive energy, reflecting her philosophy, which is, as she says, "My paintings are all about joy when I really appreciate my happiness." All artworks are on sale during the exhibition.  
**Quintessence:** 30 E. 4th St., 4th fl. (at: 30 E. Madison Ave.)  
**New York, NY 10017**  
**TEL:** 212-693-0091 / [www.thelove.com](http://www.thelove.com)

### February 27 - March 5: FREE

Old-Norfolk Museum of Modern Paintings

#### The Hippen Gallery

Taking its name from Hansaku Company, Old-Norfolk is the genre of Western-style Japanese (ukiyo-e) produced from the late 19th Century until the end of World War II. At the Old-Norfolk exhibit, about 30 items are displayed including flower vases, dinnerware, plates, porcelain figures, and tea sets and saucers dating from the time of the Meiji restoration to the late 1920s. "Old-Norfolk" Japanese export porcelain look back to a time in the last century when the aesthetic beauty of Japanese tradition met and blended with the sophistication of Western refinement, and hence they still have a tremendous allure even today.

**Quintessence:** 305 W. 5th St. (at: 4th & 5th Ave.)  
**New York, NY 10019**  
**TEL:** 212-587-2222 / [www.spendid.org](http://www.spendid.org)

### March 3-24: FREE

Tanizaki Teizosawa New York Exhibition

#### Michi Gallery

Tanizaki Teizosawa is a Japanese photographer who specializes in capturing the spontaneity of street culture. He will

be holding his 3rd international exchange at Michi Gallery. Teizosawa was born in Tokyo in 1977 and is a graduate of Tokyo Design School. Taking inspiration from the streets of Tokyo, the majority of his work occupies the subcultures associated with skateboarding. He would like visitors to get a sense of this street culture and has held numerous exhibitions in Japan as well as abroad in South Korea and Australia.  
**Quintessence:** 263 E. 40th St. (at: 3rd & 4th Ave.)  
**New York, NY 10017**  
**TEL:** 212-752-6039  
[www.teizosawa.com](http://www.teizosawa.com)  
[info@teizosawa.com](mailto:info@teizosawa.com)

### March 9-22

Felicia Adenomon solo exhibition: "Drawing a La La La"

#### Supernova

French born and Nigerian based 3D artist, Felicia Adenomon will have a solo exhibition at Supernova, a Nigerian art in Williamsburg. The work of Felicia Adenomon is inspired by two ways of thinking: the Japanese wabi-sabi philosophy of the unfinished, and the built-in to music. As a musician, she has a solo album "La La La" from Tokyo based label "Spunk," and "Drawing a La La La" is the large side of its album. March 22 is the exhibit closing party where there will be a live drawing, music and the performance by Brooklyn based artist, Hissid Kawai. Other related events "ponso-perso" will take place on Wed. 11 at Moskoytown (30 E. 3rd St., Brooklyn) where Felicia, Kawai, and Robby Lee will perform.

**Quintessence:** 303 Bedford Ave., Brooklyn, NY 11211  
**TEL:** 718-387-1609  
<http://supernova.tv/>

### March 13 & 14: FREE

"Ode to Spring" Sogethu Before Exhibition by The Wozniak Group

#### The Nippon Gallery

The exhibit will include over 25 before works (the art of Japanese flower arrangement), created by members from the Sogethu Wozniak Group, including Sozoku Imai, Sozoku Tanaka and Sozoku Tanaka. The flower artists of this exhibition include both Japanese and Americans.

**Quintessence:** 105 W. 5th St. (at: 4th & 5th Ave.)

**New York, NY 10019**

**TEL:** 212-587-2222 / [www.spendid.org](http://www.spendid.org)



### March 20-26: FREE

Kozomo Creative Prints and Japanese Indigo Dye by Kozomo Otsuka

#### The Nippon Gallery

This exhibit "Kozomo" is Otsuka's first solo exhibition in the U.S., and features works created by her unique combination of traditional Japanese stencil dyeing, plant and indigo dyeing, and her woodblock printing techniques. You will enjoy the Japanese beauty that comes from and co-exists with nature, and the power and delightfulness of natural dyes in Kozomo Otsuka's work.

**Quintessence:** 105 W. 5th St. (at: 4th & 5th Ave.)  
**New York, NY 10019**  
**TEL:** 212-587-2222 / [www.spendid.org](http://www.spendid.org)

### March 21-September 20

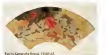
The Tale of Genji by Senoharashi Institution

#### Arthur M. Sackler Gallery

The tale of the conquest of the monster (Shenji) by the hero Minamoto Yoritomo (1147-1199) was read by many Japanese artists during the Edo period (1603-1868). The popular tale appeared in works commissioned by patrons as well as in widely-available printed books. This exhibition will explore modes of visual narration through the museum's exceptional collection of works illustrating the tale of Shien-ji. For the first time since their acquisition for the collections of the Freer Gallery of Art and Arthur M. Sackler

Gallery, the exhibition will display together two sets of hand-inked, a pair of screens, sketches for a set of six paintings by Kawase Kiyomasa and book illustrations by Kikaku and other artists, together with paintings from private collections.

**Location:** 2010 Independence Ave., NW  
**Washington, DC** 20004-7017  
**TEL:** 202-422-6899 / [www.si.edu](http://www.si.edu)



Reaching Kawase's World, c. 1700-1800

## Performance

March 5-7

**Awaji Puppet Theatre Company**  
**Japan Society**

For the first time in 10 years, Awaji Puppet Theatre Company, designated an Intangible Folk Asset by the Japanese government, returns to New York with a stunning program. Often referred to as the origin of bunraku puppetry, the Awaji per-

formance traditions proved down for over 500 years, then the ancient technique of three-man manipulation of puppets. The company performs segments from classical dance pieces, including *Osau-Mits* (Dance of the Divine Dragon God) and *Hidaka-gawa* (Hidaka), based on the Senryu *Hidaka* of a loquacious woman and her transformation into a serpent, as well as an episode from the traditional drama *Tsubouchi* *Taguchi* about the double suicide of a blind musician and his wife, and the *Shime* music that brings their souls to life. Pre-performance lectures start at 6:30 p.m. prior to all evening performances. The performance demonstration for children starts at 1:30 p.m. prior to the March 7 Family Matinee performance. Free to all ticket holders.

**Location:** 201 E. 49th St., Box 194 2nd Ave.  
**New York, NY** 10003

**TEL:** 212-713-0298 / [www.puppetry.org](http://www.puppetry.org)

March 7 & 8

**Musae From Japan**

**Merkin Concert Hall at Kaufmann Center**

On the 7th, the title in a line of leading Kabuki musician, Mijoshi Takemura II brings the long tradition of "Takemura" shamisen to New York, along with newly commissioned music to his shamisen quartet. Pre-concert lecture will take place. On the 8th, two composers incorporate cutting edge computer technology with traditional shamisen and violin in two world premieres commissioned by Musae from Japan. At this year's festival, Post-concert Q&A session with commissioned composers will be conducted.

**Location:** 127 W. 47th St., Box 1001, New York, NY 10012

tage. Kodo also hosts the annual "Earth Celebration" music festival, held every August on Kodo Island.

### TOUR SCHEDULE in the North East

**March 17th:** Kinross Center for the Performing Arts/Venice Hall Philadelphia, PA, USA

**March 18th:** The Pennsylvania State University Center for the Performing Arts, Eisenhower Auditorium, State College, PA, USA

**March 20th:** New Jersey Performing Arts Center, Newark, NJ, USA

**March 22nd:** Symphony Hall, Boston MA, USA

**March 27th:** DAI Convention Hall, Washington DC, USA

Info: [www.kodo.jp](http://www.kodo.jp)



**TEL:** 212-624-0200 / [www.musaejapan.org](http://www.musaejapan.org)  
<http://kudotheater-center.org>

March 20

**Sachio Inoue PTC, Sachio Inoue and Shosun**

**Sachio Inoue and Company**

Sachio, the Okinawan three-stringed instrument, was first used and here in the 15th Century. It was transformed to Shamisen, an male and female. The former was used in the while the latter was used for the instrument. Sachio and Shamisen players will talk about the instruments. This issue traditions, then demonstrate how they are played. Kachiku, the Okinawan court dance accompanied by Sachio and Kachiku, the Juku-ru accompanied by Shamisen will be performed by Sachio Inoue Special Guests: Saburo Ochii, Masami Takamori, Masami Takamori.

**Location:** Dear Culture Institute

474 W. 130 St., Box 26 4th Ave., New York, NY 10001

**TEL:** 212-457-0265 / [Sachio-Inoue.com](http://Sachio-Inoue.com)

## Lecture/Forum/ Film/Festival

February 26 - 1998

**Third Season of Japan New Dance for Foreigners**

**Sachio Inoue and Company**

For those who are interested in Nihon Buyo (traditional Japanese dance), take the chance to get introduced to the art. The lesson is conducted in English unless all participants are Japanese. Kimono, obi, and hair are necessary but if you do not have one, the company will lend shawls. It is a dance festival, although company fees are available. Space is limited and pre-registration is required.

**Location:** 481 W. 23rd St., Suite 401 Box 100 10th Ave.,

**New York, NY** 10011

**TEL:** 212-457-0265 / [sachio@japannew.com](mailto:sachio@japannew.com) / [www.japannew.com](http://www.japannew.com)

Through March 1

**Shakespeare Festivals Independent Films from The Art Theatre Guild of Japan**

**Japan Society**

Founded in 1961 as a distributor of European art films in Japan, the Art Theatre Guild (ATG) began co-producing independent films in 1962, and quickly established itself as the leading platform for highly experimental and innovative films. For three decades, ATG played a decisive role in the development of ar-



© 1998 Japan Society

## Event Feature

### Taiko One Earth North American Tour Kodo

Direct from Sado Island, Japan, Kodo brings its ongoing "One Earth Tour" to 29 North American cities from January-March 2008. Widely regarded as Japan's most acclaimed performing arts group, Kodo combines the power, precision, and excitement of the traditional Japanese dance (Taiko) with fresh dance, song, and instrumental interpretations to create a truly unforgettable experience. Since their 1987 debut at the Berlin Music Festival, Kodo has delivered over 3,100 performances in more than 45 countries. Its many recordings are available nearly everywhere. Kodo lives in a village of over 4,000 on Sado Island in the Sea of Japan. It operates a two-year apprentice program and an educational taiko center. It designs its own line of taiko furnishings, Taiko Furniture, from local timber, and supports the Kodo Cultural Foundation, dedicated to the preservation of Sado Island's rich cultural heri-

house-film in Japan, often dealing with the most controversial subjects from incest, war crimes, and gay culture to capital punishment. Although many filmmakers such as Nagisa Oshima, Yoshishige Inohara and Shuji Terayama gained international recognition through their films made in cooperation with ATF, the Art Theatre Guild is still little known outside of Japan. The 13-film series, curated by Robert Doherty and So Hirose, focuses on the first decade of ATF and on the Shogakukan, ATF's flagship theatre, which forced a unique intersection of filmmakers and actors of all kinds in Shogakukan, the center of Japan's vibrant counterculture. The screening schedule is listed below.

Feb. 24: The Inform of First Love  
Feb. 25: Double Suicide  
Feb. 27: This Transient Life  
Feb. 28: A Man Vanishes: Crazy Love  
Mar. 1: *Forbidden City of the Angels*  
Dates: 223 E. 4th St. (bet. 3rd & 2nd Ave.)  
New York, NY 10007  
TEL: 212-713-1344 / [www.pasosoc.org](http://www.pasosoc.org)

#### March 6: Piles Screening Tokyo?

Vineyard Films's *Location Entertainment* TDCP21 is a three-part film in which international director Michel Gondry (the real Sunshine of the Spotless Mind, The Science of Sleep, Lemony Snicket's A Series of Unfortunate Events, and The Hot Chick) have each directed a segment. The smallest segment examines the nature of one unforgettable city just captured by the disparate people who live there (and are smothered) inside its enormous, constantly evolving, densely populated Japanese megacity — the enchanting and irresistible Tokyo. The film opens on Mar. 6 at Landmark's Sunshine Cinema on the Lower East Side.

Danline: Landmark's Sunshine Cinema  
143 E. Houston St., New York, NY 10002  
TEL: 212-338-4382 / [www.southsidecinema.com](http://www.southsidecinema.com)



#### March 6

Sauzen Sausage 2008 Sunday Live! *Let's Eat! Let's Drink!* Look at the Power of Food!"  
Sauzen Participates  
Ojibwa macrobiotic restaurant Sauzen presents a series of lectures by veteran macrobiotic counselor John Koyanagi. NEA You will learn the latest information on macrobiotic lifestyle

for health and healing through the experience of Mr. Koyanagi. The theme of the lecture in March is "Updated look at the Power of Foods," and he will share his extensive research and experience in the use of foods in improving many health problems including anemia, obesity, ulcers, arthritis, cancer, heart disease and more. Four 90-minute lectures will be conducted until June.

Location: 278 4th Ave bet. 3rd St., New York, NY 10007

[www.sauzen.net](http://www.sauzen.net)

For appointments and registration, contact:

Janeetta Thomas-Dezelle

TEL: 413-423-5425

[memberinfo@macrobioinfo.com](mailto:memberinfo@macrobioinfo.com) or [www.macrobiotics.com](http://www.macrobiotics.com)

#### March 17

New York Performance Screening, 2pm

Tawras Japan / FCJ

Zen is the historical epic that tells the story of Dogen (1200-1253), the founder of the Soto school of Zen Buddhism. Call it a spiritual odyssey: Kōnosuke Nakamura, eldest son of the 13th generation Kōshōmei Nakamura, gives a rousing performance as Dogen. Nakamura will appear in person at this NY premiere. 5 types of tickets for this audition only event are being offered exclusively to Dropbooks NY readers. To apply, email your contact information: [fineword@gmail.com](mailto:fineword@gmail.com) with "Dropbooks" in the subject. by Mar. 10 2009

Location: *Shoreline Guild of America Theater*

150 W. 47th St. (bet. 46th & 48th Ave.) New York, NY 10019

For ticket applications, [fineword@gmail.com](mailto:fineword@gmail.com)

#### March 17: FINE

Five-Obi Sevens

540 CHAMBERS ST. USA

540 CHAMBERS ST. USA

540 CHAMBERS ST. USA is presenting a seminar allowing hands-on experience with high quality abiko (sake) cashi. In this class you will be able to learn from the manufacturers themselves about how also are made, the meaning of their beautiful and their respective values. You will also have the chance to purchase directly from the manufacturers abiko which are valuable and not normally available in New York. There will be two sessions occurring from 10 am and 2 pm. Pre-registration with your name, phone number and preferred seat is necessary to participate. Don't miss this unique opportunity.

Location: 540 Broadway (bet. 48th & 49th St.) 10th Floor

New York, NY 10013

[abiko@chambersusa.com](mailto:abiko@chambersusa.com)

Reservations increasing up to 10 people included by lottery!

#### March 22-23

Robotics Workshop

Gamewatch Japanese TechTalk

Organized by Saken USA for both Japanese and non-Japanese, the workshop will offer children 10 years of age and older an introduction to robotics. The workshop will be held in both Japanese and English so that all in attendance can learn about robotics in the language with which they

are most comfortable. Professor Makoto Itokawa of the Shibuya Institute of Technology of Japan, a featured authority on robotic technology, will cover the concepts of what a robot is and what it can do in both English and Japanese. Using graphics and animation, the lecture will give children a visual and easy to grasp understanding of robot concepts and mechanisms. The workshop will also provide attending children with a robot kit and hands-on instruction necessary for them to design and build a robot based on their own ideas. Deadline for reservations is March 10th.

Location: *Emmanuel Japanese School*

25 Edgway

Emmerville, CT 06037

For reservations, contact: [Shinoda Isakide@tulane-univ.edu](mailto:Shinoda Isakide@tulane-univ.edu)

#### March 24

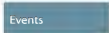
Unique Characteristics of Religions: Life of the Japanese People

International Shinto Foundation, Inc.

Can non-Christian peoples have a healing ceremony in Japan? Is it really true that the religious population exceeds twice the amount of the real number of people populating Japan? Shinto priest, Masaru Nakamura will give you the answers to these questions by holding a lecture on "The Unique character of religion in Japan" and light.

Location: 200 W. 10th St., Suite 200 New York, NY 10011

TEL: 212-645-1917 / [www.shinto.org](http://www.shinto.org)



#### February 26-March 8

Mitsuya Special Anniversary Event

Mitsuya Marketplace



Mitsuya Marketplace in New Jersey will host a Special Anniversary Event and bring a good deal of offerings. From Feb. 26 to 29 they will have a cooking demonstration and serve sales of Korean style Doryumyuk (from Okinawa), Capotatun. March 6-8 will be the days for regional specialty products provided by Iruka Sella from Hokkaido. Between 11am and 2pm weekdays a \$8 lunch menu will be offered from Bollen Tamaro, Kiyoko, Senaki Sando, Katsurama, and LEC Cakes. Also, the lottery conducted throughout the event is a mystery. Just by filling out the form in the storefront, you can enter the lottery that has gorgeous prizes including



a travel package to the Canadian Rockies and Hudson's Bay, round trip airfares to Japan. Many other special events are planned to be presented. Museums shuttles/buses from Port Authority every hour on weekdays and every 30 minutes on weekends.

**Location:** Museum of Japanese  
355 River St., Jersey City, NJ 07310  
TEL: 201-941-6131 / [www.museumofjapan.com](http://www.museumofjapan.com)

## February 27 (FRI)

### Sake Tasting Event

#### Utsu no Yado

Utsu no Yado Brewery of Niimi Prefecture will be holding a free sake-tasting to welcome the American arrival of its fruit liquor from Shizuoka and Aomori! Utsu no Yado. Their domestic distributor is called Trading Co., Inc., and it will be featuring both liquor at Health 123 in the Japan Pavilion of the International Restaurant and Food Service Show being held from March 1-3 at the Javits Center. Sake-tasting, sushi, gyoza and daigyo will also be available and you can meet the sake makers.

**Location:** SMOH  
JAV 1, 100 St. (at 2nd Ave.) New York, NY 10013  
TEL: 212-693-7214 / [www.utsunoyado.com](http://www.utsunoyado.com)

## March 1

### Kinpa-Gin Festival

#### Kinpa

This Sake-based show which tells legends and other Japanese goods will be celebrating Gin's Day. Sake activities will include experiencing Japanese traditional children's toys, storytelling of old Japanese tales and learning a song or two in Japanese! There will be a raffle at the end of the hour to win one of the toys. Email or call with your name, phone number and how many will be in your party to reserve your space. This event is limited to 15 children so make sure to sign up quickly!

**Location:** 464 Avenue D (at Avenue C & Avenue E)  
New York, NY 10012  
TEL: 212-693-7214 / [www.kinpa.com](http://www.kinpa.com)  
contact@kinpa.com



## March 4

### Shogun Ryūki Festival/Event

#### JCCA-AMERICA

Join the 3rd fundraising dinner for JCCA-AMERICA, prepared by chef Mitsuyuki from Japan. She is one of the famous practitioners of Shogin Ryūki! The traditional vegetable cooking in Japan's Buddhist temples. She teaches classic dishes cre-

ated with wild greens, seaweed, tofu and produce from local farmers. She is also an expert in Chinese-style temple food and pleasure, a type of Chinese cooking which uses ingredients with medicinal properties. She published the cookbook "The Enlightened Kitchen" in 2005 and the website has first appearance in New York. 105 per person with wine pairing.  
**Location:** Greater region/area hotel and restaurant  
100 St. (at 2nd Ave.) New York, NY 10013  
for ticket purchase: 212-693-7214 / [www.jcca-america.org](http://www.jcca-america.org)

## March 7

### Kamukaze Two-Year Anniversary Club Event

#### Club Eleventh

The company's landscape is hosting an event at Club Eleventh to commemorate the two-year anniversary of its recently Kamukaze events. Guest DJ Janner B/S A (San Gato DMC) and DJ B/R/K. Soundstage resident DJ J/B and DJ P.A.D. who will be flying in from Japan to celebrate this anniversary will be playing music over music like Top 40, Hip Hop and R&B to get the crowd going. Other performers will include MC O'GOD and Damon R & J. Come enjoy the open bar with 10-15 and live music from Juggernaut. Some cocktails! Tickets 100 members will get 15 discount from admission fee.

**Location:** 290 4th Ave. (at 2nd St.) New York, NY 10013  
[www.kamukaze.com](http://www.kamukaze.com)

## March 7, 8, 14, 21 and 28 (FRI)

### Monthly Events, Storytelling for Kids Book Fair Book Signing and More

#### Kinokuniya Bookstore

A variety of events will take place at Kinokuniya Bookstore in March. On March 7th & 8th, two different Kinokuniya (storytelling in Japanese) will be held one by Jigun Kinokuniya School and one by Kinokuniya & Friends. The "Young Adult Book Fair" ends on March 8th. Don't miss it! Kinokuniya will feature an Author Event from March 14th with seven original guests and books by Vertical Publishing. Two author signings are planned in Japanese. March 14th, "New York House Husband with Tami and an American Wife" by Tokuyo Yamamoto and on March 21st, Akiko Hironaka demonstrates cooking from her book "New York Style Pan: Tami & Cakes". Some English translation may be available. Kinokuniya will also work with the Japan Society promoting "Kirei!" with a look-alike display event on March 28th at the Japan Society.

**Location:** 633 Ave. of the Americas (at 49th & 50th St.)  
New York, NY 10018  
TEL: 212-693-7214 / [www.kinokuniya.com](http://www.kinokuniya.com)

## March 9

### Sake Tasting Event

#### Makoto

Sake Hana (205 St. 205 St. bet. 2nd and 3rd Ave.) will be having a sake tasting on behalf of the antique and houseware store Makoto. It opened last October and specializes

in antique and museum quality Japanese items from the Edo through Showa periods. This event will feature sake tasting in three different types of Japanese ceramics, made by modern traditional Japanese ceramic makers and one in antique style cup. Sake Hana will provide several recommended sakes and Makoto will sell ceramics at 15% off to members.

**Location:** 205 St. (at 2nd & 3rd Ave.) New York, NY 10002  
TEL: 212-693-7214

[www.thefirst.com](http://www.thefirst.com) / [info@thefirst.com](http://info@thefirst.com)

## March 12 (FRI)

### Hakko and Speech Competition

Japanese-American Society of New Jersey (JAS of NJ) JAS of NJ is proud to announce a hakko and speech competition that with Continental Airlines as a sponsor has a grand prize of a round-trip ticket to Japan! This contest is open to those who have been studying their since April 2005 or new students who sign up for upcoming classes. Only members of the club who have been previously published in submitted to other contests are eligible, and each member can submit up to two hakko and oral speech. All entries must be received by March 2, and please use website for themes and other detailed information.

**Location:** 200 West St., 2nd Fl. Avenue A/10th St.  
New York, NY 10013

[www.jasny.com](http://www.jasny.com) / [info@jasny.com](mailto:info@jasny.com)

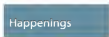
## March 21

### Anime Screening

#### Anime Crawl

This monthly event features screenings of four different anime on a huge screen placed at the back of the anime and manga specialty store. The screening this month will be of anime such as Cowboy Bebop, Blood Gutter and Lucky Star love film. The admission fee includes free food and soft drinks, and inclusion in a raffle where you can win a DVD of the anime being watched at the end of the event. Come gather with fellow fans and enjoy their screen!

**Location:** 20-32 West St. (at 10th St.)  
New York, NY 10011  
TEL: 212-693-7214 / [www.animecrawl.com](http://www.animecrawl.com)



Grand Opening Campaign: 10% discount to Chapsticks NY Readers

### Source Kawaii

Organic Mesothelic Restaurant, Source, established in 1971, is now opening an organic mesothelic restaurant on Mar. 3. This is the very first organic mesothelic specialty restaurant in New York. Celebrating this grand opening, they will offer 15% off to Chapsticks NY readers.

Please bring in the ad as the restaurant guide on page 29

to redeem the discount

**Canton, 305 E. 4th St. (bet. 1st & 2nd Ave.)**

**New York, NY 10002**

**Tel. 212-369-9134**

#### March Special

##### Hotpot/Hotpot Spas

Hotpot/Hotpot Spas offers special spa menus and treatments created for March. In the facial category, they offer Green Tea Facial (\$60min) (for \$85), Glass Facial with Peel (75min.) (for \$95), and Sea Collagen Facial (\$60min.) (for \$95). For body, Ear candle with Swedish massage (60 min.) for \$175 and Hot Oil massage (60 min.) (for \$100 are available. Get rid of your stress with a 100% massage.

**Canton St. 4th St., 2nd St. (bet. Hudson & 5th Ave.)**

**New York, NY 10007**

**Tel. 212-403-4709 / www.hotpotspa.com**

Free Soft Drink with any Curry Momo Order for Chopsticks NY Readers

#### Sushi-Kyogaku

A Japanese restaurant near Union Square, Sushi Kyogaku serves authentic Japanese dishes as well as exquisite dishes with a large selection of appetizers. They currently offer a free soft drink with any curry momo order during lunch. Don't forget to bring in the coupon from page 14. Offer valid through April 30.

**Canton: 60 Broadway (bet. 7th & 10th St.)**

**New York, NY 10002**

**Tel. 212-369-9134**

Weekend Super Sauna Campaign and Wednesday Discount for Women

#### Neo Center



On Saturdays and Sundays at the 400 Center special discounts are available for any two customers who come together. For only \$105, you can sit in the sauna for as long as you like as well as receive a 40 minute shiatsu massage. 400 Center welcomes friends as well as couples to enjoy a relaxing afternoon together. Also on Wednesdays, female customers can get a 50 minute shiatsu massage with sauna access for \$105. Besides this weekend campaign, they also offer regular massages, acupuncture, Japanese herbology and yoga.

**Canton: 411 4th St., 4th Fl.**

**(bet. 3rd & Hudson Ave.)**

**New York, NY 10017**

**Tel. 212-399-2300 / www.neocenter.com**

#### All You Can Eat/Drink/Happy Hour Specials

##### Mama

Drum happy hour: Mama is offering all you can eat sushi a la carte, including sashimi, kamachi, smoked salmon, ikura, etc. for \$15 plus tax and tip. In addition, for only an extra \$10 you can make it all you can drink! Happy Hour is from 5 pm-10 pm (Sunday starting at 4 pm). On March 5th and 19th it will be holding a movie and dinner night.

**Canton: 476 2nd Ave. (bet. 20th & 33rd St.)**

**New York, NY 10017 / Tel. 212-485-2940**

#### Grand Opening Campaign for Chopsticks NY Readers

##### Washoku-Cafe

This new Japanese cafe which opened at the end of last year, offers Japanese home cooking. Through the end of March, Chopsticks Tokyo/Edo/Barbican is offering for \$4.99 (dinner \$11) to celebrate their grand opening. Also, Chopsticks NY readers who bring in this article (one per seat) enjoy a selected homemade dessert with a coffee for \$1.75 after 1pm daily in March. Washoku Cafe is a great place for morning coffee (\$3.75 small), lunch or take out, and after 4pm all bento and sushi are 30% off.

**Canton: 912 5th St. (bet. 5th and Madison Ave.)**

**New York, NY 10016**

**Tel. 212-484-2222 / www.washokucf.com**



Curry Rice Discount Coupon for Chopsticks NY Readers

#### Sushi Lounge

The restaurant is offering \$1 off all curry rice until the end of April when you bring in the coupon featured on page 14. The curry sauce has chunks of beef and is mildly spicy. And the generous servings are sure to leave you satisfied. The most popular variety is beef followed by chicken, shrimp and pork (all \$11.50), and the other two types are chicken katsu and pork katsu (both \$11.50). Sushi lounge's hours are 12 pm-1am daily, and offer 10 pm cocktails and beer at half price.

**Canton: 121 St. Marks Pl., New York, NY 10009**

**Tel. 212-399-1188**

Discounts of 10-30% for Website Readers

Katsuko Hair Salon

Katsuko Hair Salon in Fort Lee, New Jersey is offering a New Year's website renewal campaign. Customers who have checked out the website or say that they read about it in Chopsticks can receive huge discounts when they come in to the salon. First time clients will get 30% off and repeat clients will get 30% off of all services including haircuts, perms, Japanese straightening, coloring and treatments. This offer is valid on weekdays only and subject to a maximum discount to your total.

**Canton: 2009 Lincoln Ave. (between E. & W. 10th St.)**

**Fort Lee, NJ 07024**

**www.katsukohair.com**

Playing the Market with the Wall Street Roll

#### Cho Cho San

It is an effort to lighten the prevailing gloom, in October Cho Cho San began juggling the price of its popular Wall Street Roll to the rue and left of the stock market. When the market goes down, the price of this whole turn and avocado wrapped around spicy tuna roll does too. Another unique roll is the Obama Roll (avocado, beef, onion, salmon and mango). In addition, there is all you can drink hot sake for \$10, and on Monday and Tuesday bottles of wine are half price.

**Canton: 11 W 4th St. (bet. 2nd Ave & Broadway)**

**New York, NY 10011**

**Tel. 212-473-2000**

20% Discount on Day-After-Valentine Treatments

for Chopsticks NY readers in March

#### Yamaguchi Acupuncture

The key lower version fan cone. For those who want to prevent the annoying problem, Yamaguchi Acupuncture offers 20% discount for the first visit during March. Fushi-ko Yamaguchi, L.Ac. has over 30 years of experience as a licensed acupuncturist and oriental herbologist, and has been highly successful in treating internal disorders and allergies. He uses acupuncture and herborist practice method which work effectively and quickly for hay fever. Discount valid only for Chopsticks NY readers. Please mention Chopsticks left upon booking appointment.

**Canton: 181 W 34th St., 4th Fl. (bet. 6th & 7th Ave.)**

**New York, NY 10011**

**Tel. 212-399-7388 / www.yamaguchiacupuncture.com**

Free Topping for Chopsticks NY Readers

#### GoGo Curry

This curry specialty restaurant is offering a special bonus for Chopsticks NY readers. Through the end of March, if you bring in the coupon on page 14 you can receive free topping for the curry you order. Curry selections are original GoGoTofu, katsu, shrimp, chicken and sausage, and toppings include kaniago, adding baked egg, extra curry, cheese, extra pork katsu, chicken katsu, pork sausage and shrimp. Portions range from small to triple (jumbo is extra large), and store hours are 10:30 am to 9:30 pm.

**Quarter 2017 #1-2018, New York, NY 10017**  
 TEL: 212-307-5233 / [www.gagomuseum.com](http://www.gagomuseum.com)

Private two-hour Japanese lessons for up to three people  
**MAKIMAWAGU USA**

If you've always wanted to learn how to properly make a kimono, here's your chance! MAKIMAWAGU USA is offering private two-hour lessons for both men and women for only \$150 per class. You can take these classes by yourself or with friends and colleagues. Up to three people are allowed in one class, making it a mere \$50 each. Class schedule and content can be adjusted to your needs, and lessons will be conducted in a gorgeous Japanese-style tatami room.

**Quarter: (NY) Brooklyn, Suite 307 (Sat. 200 & 201-13)**  
**New York, NY 10018**  
 TEL: 212-647-6300 / [www.kimonosstyle.net](http://www.kimonosstyle.net)

**Exclusive 10% discount for Chopsticks NY readers**  
**Osaka Japanese Restaurant and Sake House**

This restaurant is offering a special 10% discount (applicable only to food orders) to ChopsticksNY readers when they bring in the advertisement from page 51 of this issue. Osaka serves up authentic Japanese dishes using seafood and steak, as well as fresh sushi. Hibachi dinner starts at \$15.75, and a pizza menu starting at \$14.25 is available for children 12 and under. Special party arrangements can be made and a full bar is available. Sushi is not available on Mondays & Tuesdays.

**Quarter: 300 City Island Ave., Bronx, NY 10474-1220**  
**TEL: 718-851-5100 / [osakahibachi.com/osaka](http://osakahibachi.com/osaka)**

**Popular Pre-Game Menu Now Offered All Night**  
**Alcazar West 4th**



This trendy Japanese restaurant is now open 7 days a week and offering a pre-fixe dinner all night (previously it was only offered as an early bird special). This dinner includes miso soup or garden salad with tofu dressing, an appetizer (5 of 30), an entree (11 of 11), and dessert (3 of 11). An Alcazar chef used to work for the Japanese ambassador to Jamaica, so prepares excellent Japanese cuisine influenced by this country's flavors. For example, the menu emphasizes presentation, anguinity, color, and many dishes feature foam.

**Quarter: (NY) #43-21 (at 4th & 26 Ave.), New York, NY 10014**  
**TEL: 212-777-9600**

**Brickwork Classes for Children**

**Toko Shop**

In response to popular demand, as of March the brickwork classes that were previously only open to adults are now being held for children as well. These classes are perfect for anyone like herbi-dog parents, each child creating something like cute frogs and strawberry theme made out of Sensoi or other beads. Students' requests will also be satisfied. These two-hour classes can accommodate 3-4 children ages 11-16, and they are \$40 each. Toko Shop is beginning to sell seasonal season items, such as natural candles.

**Quarter: 100 Avenue of the Americas**

**New York, NY 10013**

**[shop@tokoshopny.com](mailto:shop@tokoshopny.com) (Jill, Susan, Margaret)**

**Monthly Featured Flavors Introduced**

**Naruto Ramen**

Ramen house on the Upper East Side, Naruto Ramen, will feature two flavors of the month starting in March. "Tan Tan Noodle" is selected as one of the ramen of the month in March due to its high popularity. The other one is their original Korean Chige style ramen served in the hot pot. Korean Chige soup is spicy and hearty dish made with kimchi and kochujang. Next to Naruto Ramen's interpretation of this popular Korean dish.  
**Quarter: 120 2nd Ave (bet. 10th & 10th St.)**  
**New York, NY 10003**  
**TEL: 212-687-7833**

**New Induction Heating Pressure Rice Cooker and Warmer**

**Zagorini America Corporation**

Last December Zagorini began selling its Induction Heating Pressure Rice Cooker and Warmer in the United States. This advanced rice cooker system uses precise heat control and programmed cooking to create the perfect rice. Cooking rice with pressure helps turn beta starch into alpha starch, which makes the rice softer and easier to digest. It automatically selects from three pressure levels to steam the rice to varying degrees of firmness. The heat is directed right into the vacuum insulated inner cooking pan to maintain rice temperature.

**TEL: 800-733-4330 / 310-767-1900**  
**[www.zagorini.com](http://www.zagorini.com)**

**Free dessert for Chopsticks NY Readers & Friday Karaoke Night**

**Hemlock**

The restaurant serving authentic and traditional Japanese cuisine, Hemlock, is now offering one free dessert (per person) when Chopsticks NY readers have dinner



Please mention you read Chopsticks NY when dining to receive. Also from 11pm to 1:30pm on Fridays is Friday Karaoke Night. They stop serving food at 1am on Fridays, but you'll get a free Kosmos cocktail when you order a glass or bottle of beer.  
**Quarter: 24 E. 20th St. (bet. 1st Ave. & Broadway)**  
**New York, NY 10003**  
**TEL: 212-457-6081 / [www.komodo.com](http://www.komodo.com)**

**"Save the Children Flower Basket" to Benefit Unicef**

**Terry MyConcept Flowers**

This flower shop is selling limited edition "Save the Children Flower Baskets" whose full proceeds are donated to Unicef. Only one is sold per day, and this basket featuring a "Terry Puppy" and "Terry Bear" costs \$100 (no tax) if you pick it up at the store and with delivery a \$10-\$15 fee is applied. With this purchase comes a card explaining that the donor's payment is completely given to Unicef. These cute baskets are perfect for celebrating a baby's birth. Terry My has been donating a portion of its products' proceeds to Unicef since 2005.

**Quarter: 134 E. 58th St. (bet. Lexington & 2nd Ave.)**

**Chippin' Center Avenue 1st Fl., New York, NY 10022**

**TEL: 212-687-6361 / [www.terrymy.com](http://www.terrymy.com)**



**New Single-Early American Folklore**

**Devoynade**

This group released its new single "RACEDB0118" in America via digital distribution on Feb. 17. "RACEDB0118", which is used for the ending theme song of "HAIKU SHIPP0118". With a combined weight of 1016 pounds among twelve members, this band has built its "not heavy metal, but heavy metal" (in Japanese: metal-like refers to being overweight). This single follows their first "Bully & Saul's cosmic quest" which was a smash hit when it came out in June of last year.  
**Quarter: 413 E. 10th St. (bet. 1st Ave. & 2nd Ave.)**  
**TEL: 212-423-6111 / [www.devoynade.com](http://www.devoynade.com)**

**Combo Dondori Lunch**

**Dondori-In**

In response to customers' favorable reactions to a don or rice dish which combined three kinds of toppings, Dondori-In created a \$12 Combo Dondori Lunch in February. This special deal allows you to choose two kinds of don-bun from yakisugi don, yakisugi don, butter don, yakisugi don, tea don and wagashira don. In addition, through the end of April if you order campy rice you can receive a

face more soap by bringing the Dorian's to coupon found in this special carry bag.

**Location:** 137 E. 46th St. (bet. Lexington & 3rd Ave.)

**New York, NY 10017**

**TEL: 212-681-7891**



#### 15-Year Anniversary Campaign

##### Yum Yum Bangkok

Yum Yum Bangkok is celebrating its 15 year anniversary with a special campaign. All five of their locations (Yum Yum Bangkok, Yum Yum Too, Yum Yum 3 and Bangkok House) will offer the same promotion through the end of March. The details of the campaign are as follows:

1. Order a rackful and get 1 free appetizer, entree on Friday & Saturday

2. Student discounts of 25% off with student ID (not applicable with promotion 1)

##### Locations:

###### Yum Yum Bangkok

450 W. 4th St. (bet. 4th & 6th St.)

**TEL: 212-262-7747 / [www.yumbangkok.com](http://www.yumbangkok.com)**

###### Yum Yum Too

440 W. 4th St. (bet. 4th & 5th)

**TEL: 212-242-2228 / 7747**

###### Yum Yum 3

452 W. 4th St. (bet. 4th & 5th)

**TEL: 212-254-0447 / [www.yumyum.com](http://www.yumyum.com)**

###### Bangkok House

352 W. 4th St. (bet. 4th & 5th Ave.)

**TEL: 212-267-5422 / [www.bangkokhouse.com](http://www.bangkokhouse.com)**

#### Dr. O'Leary USA

Two new products were introduced in New York on February 12. They are 3-D Deep Gelatum and Elasture Collagen-Fix, and are for \$68 and \$149 respectively.

They are available at Takahiro's New York and Douglas Costello's, where you can receive a free gift with their purchase. If you spend over \$180 you can receive a hand towel, over \$480 you can receive a face towel, and over \$750 you can receive both towels! Gifts are of a limited quantity and will only be available until they run out.

**TEL: 212-944-1229**

**[info@olearyusa.com](http://info@olearyusa.com)**



and it cannot be used in combination with any other coupons. Take advantage of this offer to try the great assortment of candles and tappings found at Carry-Go!

**Location:** 214 E. 106th St. (at 4 2nd Ave.)

**New York, NY 10003**

**TEL: 800-462-8379 / [www.carry-go.com](http://www.carry-go.com)**

#### Discounted Facial for First Time Customers

##### 41st Street HealthCare

At this comprehensive medical group, Ismae Olmos is a facial specialist. She is known for her special one-hour deep cleaning facial (exfoliation, shiners, blemish, head massage). Normally this service is \$75 but it is being discounted for first time ChopticksNY readers to \$45. Other popular add-on services include sculpting massage for \$60, microdermabrasion facial (60 min.) for \$100, mini facials (30 min.) for \$45 and skin treatment for men (60 min.) for \$80. Take advantage of this offer and come enjoy yourself!

**Location:** 181, 41st St. (bet. 1st, 3rd & Madison Ave.)

**New York, NY 10002**

**TEL: 212-462-8849**

**[www.41stmed.com](http://www.41stmed.com)**



## "Visit Japan" Race Car Debut

Japan National Tourism Organization (JNTO)

On February 7, Japan's official tourism campaign "Visit Japan" debuted in the ARCA REPPAC Series, the sub-ordinate car racing league to NASCAR. Experienced Japanese race car driver Shogun Nishimura



formed the team National Racing Enterprises (NRE) with Michael Acosta as a driver for

the opening race. The car was a Toyota Camry with a Toyota 190 engine, and it bore the Visit Japan campaign logo and other Japanese elements. The car body was decorated by Hajime Taniuchi, an emerging Japanese trailer designer.

**Location:** One Rockefeller Plaza, Suite 1250

**New York, NY 10020**

**TEL: 212-757-4031 ext. 18 / [www.japantravelinfo.com](http://www.japantravelinfo.com)**

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TALKS ON *MISHIMA*

Long before Clint Eastwood made a film in Japanese and Sophia Coppola shot her film entirely in Japan, Paul Schrader did both in the '80s. In the film *Mishima: A Life in Four Chapters*, he tackled the depiction of the complex life of Yukio Mishima, one of the most celebrated and controversial Japanese writers in modern society. Despite its critical acclaim, the film is still banned in Japan. At the Film Forum screening last December, Mr. Schrader talked about the film with *Chopsticks NY*.

**First of all, how did you get the idea of creating *Mishima*?**

My brother was living in Kyoto and I had obviously known about his [Yukio Mishima's death] death and known a little bit about his work. The first film I did was *The Driver*. I wanted to do another film about the pathology of suicide. I was going to do it about an American, but then I thought to myself, "If you really want to do this right, go to the other end of the bookshelf. Go to the east, go to a man who was really successful, very intellectual, very accomplished, homosexual, non-Western and put in the grips of the same kind of pathology of suicidal glory that *The Driver* had been. I started to think of this as the opposite side of a certain coin, and that got me interested. And then I got more into Mishima, and read his two biographies and I realized this was a very important 20th century life.

**The film is very intriguing in terms of portraying the different levels of reality, the different classes of people in Japan. So it's amazing to depict that aspect of Japan in such a real way. How did you do research that?**

There were only 5 of us on the film who spoke English. My sister-in-law is Japanese and I wrote the script with her and my brother. My best friend had lived in Japan and his Japanese was perfect. So we were there quite a while before we started the film. My daughter was born there, in Tokyo. So it really wasn't so much an American film. From the time I made the decision that it had to be in Japanese, it became very much a Japanese kind of film.

**So you cast Ken Ogata as Mishima's character. His performance is great in the movie, but to Japanese people and to me personally, he's not a Mishima type of guy.**

No, we knew that at the time. We had originally written this with Ken Takakura in mind because he had been the star of another script I had written called *The Yakuza*. Ken-san was perfect for this but because of his yakuza films he knew a lot of the right wing and gangster types, and they told him he couldn't do the movie because there was a lot of pressure against the film in Japan. The right wing didn't want the film because they didn't want a representation of the MacArthur constitution making a film about their hero. The widow didn't want the film because of the homosexuality. Between the two of them, that was a lot of pressure against us. Takakura wouldn't do it, so we were looking for someone else. We had to choose between someone who looked and felt like Mishima, and someone who could do the acting. We were very aware of exactly that decision. We just felt it was more important to have the actor. At the time

newly Japanese were upset, but Ogata had a reputation for being quite courageous, particularly in a system that doesn't encourage homosexuality. So with *Raiders of Marquessa* and *Vengeance* is mine, he really kind of broke the mold. He had the guts to read the script and say, "I'm going to do it. I don't care what anyone says." And the very fact that Ogata had that courage gave the rest of the cast the courage to be in the film.

**You have a lot of good, top-rated Japanese actors in *Mishima*, and they are mostly typecast. But the film is banned in Japan even now. What is your reaction?**

Well, I knew while I was making it because there were threats in the beginning. The producers had to move his family to Okinawa, and I started shooting with a vest on. We were very very careful whenever we were out in public. This after about a week it became clear that nothing was going to happen to us. Basically, the decision had been made; we didn't need to stop this film, we'll just stop it from being released. So when the time came to release the film, it had been selected to open the first Tokyo Film Festival, but the exhibition was withdrawn, and theater owners were threatened with explosions. And so it was never released. Warner Brothers was only involved because they wanted to make up with George Lucas. George and Warner had a feud, and George asked Warner for this favor and Warner did this in order to get back into his good graces. And that's how the film got made.

**But now you have a lot of critical acclaim and a lot of people have watched the movie after over 20 years.**

Yes it has endured and people remember it. With these screenings at Film Forum, it will now go into different repertoires and cinemas across the country.

**I am going to change subjects a little bit. You wrote *The Yakuza*, which is about the mafia in Japan but is also about gin and money. So how do you define *gin* and *money* in your own words?**

I had come from a kind of *Colonist* background which was also very kind of aggressive and non-emotional. It's not unusual for people to escape from one prison to become part of another prison, so that whole aspect of Japanese culture, the tightness, the understatement, the sense of duty and obligation, all the philippines stuff, that was sort of the mindset I had come from, so I knew it quite well. When it comes to the whole issue of *gin*, after you watch 100 yakuza films you know that pretty well.

**This is the last question. I read an article about you filming in Bollywood?**

I'm writing a script. In fact I'm proofreading it right now. It would be a cross-cultural thing much like *Yokubo*. It would be an American involved in the Mumbai crime world.

—Interview by Nicole Korman

#### Paul Schrader

Writer/Director

Born in Grand Rapids, Michigan. After graduating from the school he worked as a director until selling his first script in 1975. *The Walker* (the next year he wrote the screenplay for Martin Scorsese's *Taxi Driver*) the success of which led to his 1978 directorial debut. *Blue Collar* He has written several screenplays, including those with Scorsese: *Raging Bull*, *The Good Fellas* and *Goodfellas*. He has also directed several films from his own scripts, including *Hackers*, *American Flyers*, *The Untouchables*, *Affliction* and *John Doe*.

### Mishima: A Life in Four Chapters (1985)



Courtesy of the Criterion Collection

Paul Schrader portrays the life of Japanese writer Yukio Mishima (played by Ken Ogata) in four symbolic acts: his real life, his life as a writer, his life as a soldier, and his life as a man who rejected an uncomfortable society to live his own. Art, and society are depicted in explicit visual images and engaging structure. All of today's film has never been so moved and so true and so beautiful as in Japan.

Be in our Paul Schrader

Executive Producer: George Lucas, Francis Ford

Coppola

Producer: Mark Neuwirth, Tom Lasky

Screenplay: Paul Schrader, Director Schrader, Loren

and Schickel

Screenplay by John Seelye

Production design and costume by Eiko Matsuda

Memo by Philip Glass

\*Mishima: A Life in Four Chapters is available from  
The Criterion Collection  
(www.criterion.com)



Paul Schrader is present at Mishima screening at Cinema Arts Centre

March 21st 7 PM  
100 Park Ave., Washington, NY 10017  
TEL: 801-425-7071  
<http://www.cinemaartscenter.org/index.html>

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The Tale of Shuten Dōji has been made possible by the generous support of the Anne van Buren Endowment Fund.  
Gift of two design: © 1985-86-87 Smithsonian Institution

# Sweet Destination Japan



The great taste of Japanese cuisine is becoming common knowledge, but don't forget desserts. Japanese chefs learned western dessert cooking in the 19th century when the country was absorbing western culture for the new social development. With Japanese people's attention to detail and taste for elaboration and authenticity, Japan today produces great levels of desserts. Before they achieved western dessert making, traditionally sweets were used in Japanese people's daily life for entertaining, boosting their small talk and to reenergize for a new day.

From a long history of a tea drinking lifestyle and rituals, Japanese sweets are part of the tradition not only in culinary but also in art culture. Wagashi, literally means Japanese confectionery, has the exquisite techniques of all kinds; visually, wagashi is a piece of art with color, shape and flavor, all of which are created with natural food ingredients. For flavor, the sensitive taste and perfect balance and harmony of all the ingredients are full satisfaction and perfect for a cup of superior green tea. Enjoy the texture of a piece of wagashi on your tongue when you bite, and enjoy the feeling of the sensitive elegance of wagashi when you eat. Wagashi's aroma is designed

to be very subtle. All ingredients are chosen for the subtleness of smell, such as, rice, soy beans, potato, ginger, mint, etc. Then all ingredients create a perfect balance between each smell, not exceeding the aroma of green tea that you enjoy. Lastly, lip-



ness never forget beauty of distinctive seasonality. Japanese lifestyle is built upon the four distinct seasons, and beauty and flavor of each of them are reflected on pieces of wagashi by using seasonal ingredients and designing seasonal scenes on such a small piece.

Every element is combined on the highest level, yet in the greatest balance to enjoy the moments of relaxation, whether from a casual routine or a traditional tea ceremony. Wagashi was originally for sacred rituals. People made special food that took extra cooking methods to dedicate to their gods and ancestors. Over the tea drinking culture was imposed from ancient China around the 10th century, desserts became more elaborate with different ingredients and prettier appearances to enhance the moments in the tea room. Since tea culture came down from the establishment, wagashi culture is more evident today where there is more influence from the powerful samurai culture that remains in the local society. Along with the tea drinking lifestyle, authentic, traditional and very sophisticated wagashi cooking techniques are well preserved to this day.

## KANAZAWA, ISHIKAWA

Wagashi culture is particularly rich in Ishikawa, where one of the most powerful shoguns, the Maeda family, resided in the 16th century. The Maeda were particularly into the art world, and tea was one of their largest devotions. They brought the highest level of poetry, chris and patronages of that time from all over the country. Those top-notch wagashi experts took the most fashionable style







What on Earth?

ひな祭り

# HINAMATSURI



**A**s flowers start blooming and the colors of the world turn brighter and softer, Japanese people celebrate Girls' Day. On March third, they display ornate dolls known as "hina-ningyo" and enjoy special food and drinks, including *hina-arare*, *hishimochi*, *shiro-egusi*, and *chirashizushi*, as they pray for girls' healthy growth. This day is called "Hinamatsuri," "Momo no Sekku," or "Joshi (Jom) no Sekku."

The current Hinamatsuri has two roots. One is a Japanese tradition that was observed by noble families. Around the Heian period (late eighth century to late twelfth century), court nobles transferred their impurity to small dolls made of paper and grass and floated them in the rivers and sea. This tradition, called "ma-gashi-bori," is still observed in certain areas of Japan. The other root comes from Chinese culture. In China, people traditionally drank peach flower liquor on the day of *Joishi (Jom) no Sekku*, which took place on March third of the old calendar. They believed that peach flowers could repel evil. These two traditions in Japan and China were gradually combined and became the prototype for Hinamatsuri. At first, the day was observed only by court nobles and aristocrats, but as the samurai class gained power, the tradition spread among them, too. Later in the Edo period, even commoners started celebrating Hinamatsuri for their children's well-being.

Hina-ningyo (Hinamatsuri dolls) are the most symbolic items in this ritual. These dolls are dressed for a royal wedding in the traditional style. A set consists of a prince and princess, three female attendants of the princess, five musicians, three male servants, *trousersuwa*, and flowers. There are many different types, sizes, and qualities of dolls, and the price range is really wide. When a girl is born in a family, it is a custom that the mother's side of the family presents a set of hina-ningyo for the baby girl's

first Hinamatsuri. As a result of the declining birthrate these days, there is a tendency for grandparents to spend huge amounts of money on their grandchildren. Therefore, it is quite common that dolls costing over ten thousand dollars are sold.

In modern society, the simple version, which consists only of a prince and princess and is small enough to fit in a tiny apartment, is becoming more and more popular. In terms of style, the classic version is the favorite, but sets with contemporary trends, such as *Rika-chan* (the Japanese counterpart of Barbie) dolls and hina-ningyo adorned with Swarovski crystals, are also available these days.



# Drinking BORN sake will bring you visions of the future

梵  
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The name "BORN" means "purity" and "serving truth" in kanji. It also means "birth to the future" and "continuity." The word also represents the brewery's strong belief that, "a bright future awaits for those who put in the effort, and as long as one is alive, one can always reach their life no matter how many mistakes they make."

Katoukichibee Shōtens, the brewery that produces BORN is located in Sabae City in Fukui Prefecture. Historically the town was a flourishing place as it was a temple town in the 17th century, and became a castle town in the 18th century. Sabae City was also famous as a town filled with artisans making a rich with traditional crafts like lacquer, ceramics, Japanese paper, and cutlery, which have all been passed down for generations in the family of the customers. In a town rich with craftsmen DNA, Katoukichibee Shōtens established itself 150 years ago and is now in its 13th Generation.

The brewery began originally with the hope "to make sake loved by the locals, and put smiles on them", and has evolved their focus on producing the best beverage in the world. Currently, the brewery only produces *junmai* type wines (There are more than 90 types including the *Junmai Gassai* under the BORN brand). Each bottle produced at the brewery is 100% additive free. Using underground water from the Hakusan Mountain range pumped from a well 186 meters deep and exclusively using the best sake rice "Yorudomohiki and Gohakusanagohiki," the brewery produces their sake with their original yeast. The average milling rate of the brewery's sake is less than 40% and they go through a long-term fermentation stage at freezing point. Then, they are

brought to us after a strictly monitored quality control.

BORN has received high reviews and awards from international competitive showcases numerous times. Domestically, the sake is served at lacquets for welcoming state guests, as well as used as the official sake for *aspiratum*, national functions. The deep, wonderful aroma and the solid, yet gentle taste of "BORN Horomo Come True", a *Junmai Daiganyu*, is the result of the 5-year fermentation process at freezing point. The aged/unaged sake "BORN Musoku Nanagotoku" is a *Junmai Daiganyu* that matured for a year in the extreme low temperature of minus 30-35 degrees Celsius. "BORN Wing of Japan" with a sophisticated aroma that is soft and deep is a result of being matured for two years at 0-degrees Celsius. In this manner, the BORN brand is a lineup of exceptional quality wines. Among these wines, "BORN Wing of Japan" is the official sake served on board the special Japanese government aircraft used by the Emperor and Prime Minister. Also, it was chosen as the official in-flight wine served to the first class travelers on the recently resumed Japan Airlines (JAL) routes between Narita and New York and Narita and San Francisco. BORN sake is imperative for new beginnings and welcoming the new era. It is perfectly suited for New Yorkers who are carving out their own lives in order for their individual dreams to come true.

Katoukichibee Shōtens  
[www.born.co.jp](http://www.born.co.jp)



BORN The Earth

BORN Wing of Japan

BORN Teikoku  
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BORN The King

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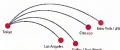
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